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# A Toast to

Take solace in the solstice, and reimagine summer as people in Nordic countries do: as a long afternoon that unfurls into the midnight sun. Celebrate with close friends around a bonfire on the beach, and pick up leftovers to garnish drinks.

The following cocktails draw inspiration from traditions that mark the longest, most delicious days of the year in Sweden, Finland, Norway, Denmark and Iceland.

## Bonfire Old-Fashioned

With roots that date to the seventh century, some of the oldest Scandinavian traditions celebrated the return of darkness to the year and Bonfire was part of the celebration. Bonfire is a word for warmth and good fortune, and also to burn back. At heart, this is a classic Old-Fashioned.

Although Bonfire is the Swedish name for this drink, consider a Scandinavian whiskey like Spirit of Heart's Yeti's Tear or High Coast ÅLK, both Swedish single malts. We mixed this experiment with a barrel-aged export like the Norway Lure to the base. The barrel-aged export adds a caramel undertone and requisite secondary florals.

2 ounces whiskey  
1 ounce Demerara syrup\*  
2 dashes Angostura bitters  
1 dash orange bitters  
Orange peel, for garnish

In mixing glass, stir all ingredients, except garnish, with ice. Strain into Old-Fashioned glass over large ice cube. To garnish, hold orange peel directly over glass, allow facing away from you. Using other hand, light match. Pinch orange peel so the oils spurt through flame and ignite. Use peel to garnish drink, or discard.

**\*DEMERARA SYRUP**  
In small saucepan, combine 1 cup Demerara sugar and 1/2 cup water. Cook over medium heat, stirring occasionally, until water dissolves. Remove from heat. Let cool, and store in airtight container. Refrigerated, it keeps up to 2 weeks. Makes about 16 cups.



60 | WINE ENTHUSIAST | JANUARY 2015

# Summer



**KARA NEWMAN**  
BY  
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**HEAMI LEE**  
STYLING  
**JUDY HAUBERT**

## Midnight Sun Dance

Inspired by the midnight sun, these five weeks during the summer stretch late sunsets into dawn. But for Carla Farney-Chubbitt this festive cocktail with summer tastes is new.

"When I think of summertime, I always think of strawberries, citrus and apple, especially in the South," says Chubbitt, who lives in Florida. "I combine these ingredients to create a drink that's individually delicious but also elegant. It encourages the midday sun with the wine and glowing sunset as it turns into the day. You start to drink only when the sun goes down, so to speak."

Courtesy Farney Chubbitt, liquid stylist, New York City

- 1 ounce Campari Antica Vermouth
- 1 ounce Lucio Amaretto Amaretto Sherry
- 1/2 ounce aged rum, such as Farney's W.P. 502 rum or rum
- 1 ounce fresh lemon juice
- 1 teaspoon muddled Spanish, such as Laphroig 10 year
- 1 teaspoon simple syrup (equal parts sugar and hot water)
- 1 heaping teaspoon strawberry preserves, preferably Bonne Maman

Dry sparkling wine, to top

Fresh mint, for garnish

Shake strawberries, for garnish

**Orange wedges, for garnish**

In a cocktail shaker filled with ice, combine all ingredients except sparkling wine and garnishes. Shake well, then double-strain into stemmed cocktail glass or wine glass. Top with sparkling wine. Garnish with mint, strawberries and orange wedges.

WINENBA.COM | 81

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# Art Department



## Waverly Inn Oysters Rockefeller

Courtesy Executive Chef Stephen Woods, Waverly Inn, New York, NY

While some Oysters Rockefeller preparations are little more than butter, herbs and breadcrumbs, chef Woods' version is rich and complex enough to be a main dish as well as an exceptionally festive appetizer. Oysters should be at room temperature when they go in the oven, so remove them from the fridge 30 minutes before.

**1 stick (8 tablespoons) butter**  
**2 garlic cloves, thinly sliced**  
**1 hot green chili, thinly sliced**  
**clean of all grit**  
**6 green onions (white and green parts), chopped**  
**2 tablespoons fresh-squeezed lemon juice**  
**2 tablespoons Sauternes or other sweet white wine**  
**2 tablespoons heavy cream**  
**2 oz. Berkshire ham, finely diced**  
**1 cup panko breadcrumbs**  
**1 packed cup fresh parsley, minced as finely as possible**  
**4 oz. parmesan cheese, grated**  
**4 tablespoons melted butter**  
**24 large oysters (Chef prefers Island Creek), freshly shucked, bottom shells reserved**  
**Coarse salt, as needed\***  
**Lemon halves, for garnish**

\*Note: If you don't have a large quantity of coarse salt, you can substitute the oysters on the cups of 2 muffin tins before they go in the oven.

Position rack in top third of oven and heat to 450°F.

Melt butter in a large sauté pan over medium heat. Add garlic, chili, spinach and green onions, and cook about 5 minutes, or until onions are tender and spinach has completely wilted. Deglaze with the lemon juice and sweet wine, then add cream and cook until liquid has almost completely evaporated. Transfer to a food processor and pulse until very finely chopped.

In a medium bowl combine the ham, panko, parsley and parmesan, then add melted butter and toss to coat.

Cover a large baking sheet with coarse salt. Arrange oysters, in bottom shells, on salt. Divide spinach mixture among oysters (about one tablespoon each) and sprinkle with panko mixture.

Bake until spinach mixture is bubbling and panko is deeply golden, about 10 minutes. Serve with lemon halves (the coarse salt can be transferred to a platter to stabilize oysters).

Serves 4 to 6 as an appetizer.

**PAIRING: Vintage Sauternes**  
"Back in the late 19th and early 20th centuries, Atlantic coast oysters and Sauternes were a classic pairing, making a lovely sweet-salty combination. So the pairing is a nod to the past. For older wine, we wanted to amp up the salty and savory notes, which balance out the complex sweet flavors in the wine. It's still salty and sweet, but the additional layers of flavors in the dish—umami from ham and parmesan, freshness from lemon and scallions, and richness from butter and cream—is contrasted by the layers of flavor in the older Sauternes—baked and dried fruit, spices and nuts."

**To Serve:** "Older Sauternes makes me a little crazy, because I feel like the longer it's such an overwhelming surge of flavor that your brain pauses to explore the tastes and smells, which are often very nostalgic of sweets we loved as a kid. Don't stress about ideal drinking windows or special occasions; opening a great sweet wine creates the occasion. Even better, it will keep in the refrigerator for a month or more once it's opened. And I always drink Sauternes out of a big wine glass—any will do, they just make it two-course pool look smelt!"

—Jeff Harding, wine director, Waverly Inn

**Breaking Windows**  
The concept of "peak drinking windows"—when an age-worthy wine is at its most expensive before losing vibrancy and complexity—is an educated guessing game for a large degree. Opening a wine a little early or late won't make a huge difference in your pleasure and could bring some welcome surprises.

WINE ENTHUSIAST | 129

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## Caramelized Mushroom Soup

Courtesy Chef William Bradley, Addison, San Diego, CA  
@addisonrestaurant

Addison, located at San Diego's Fairmont Grand Del Mar hotel, is one of only a handful of U.S. restaurants with two Michelin stars. Recently, it's shifted from a more classically French approach to a fresh take on seasonal California cuisine. In California, wild mushrooms peak between November and February, but feel free to make this soup with whatever mix of mushrooms is available to you.

6 cups chicken stock  
1 cup dried porcini mushrooms (about 1.3 oz)  
8 oz. fresh chanterelle mushrooms  
8 oz. fresh crimini mushrooms  
8 oz. fresh shiitake mushrooms  
4 tablespoons salted European-style butter  
1 tablespoon chopped fresh rosemary  
2 cloves garlic, sliced  
4 shallots, diced (about 1 cup)  
½ cup toasted pine nuts  
2 cups heavy cream  
Fleur de Sel or Maldon sea salt, to taste

Add chicken stock and dried porcini to a sautépan over low heat and simmer for 30 minutes.  
Add fresh mushrooms, butter, rosemary, garlic and shallots to a heavy sautépan over medium-low heat. Sauté for about 10 minutes, stirring often, until shallots are sweet and translucent and mushrooms have released their liquid and start to brown. Remove porcini with a slotted spoon and add to mixture. Add chicken stock through a fine-mesh strainer (to catch any grit from the porcini) and simmer for 5 minutes. Add heavy cream, bring back to a simmer, and cook another 3 minutes.  
Remove from heat, cover pan, and let sit for 5 minutes. Place mixture in a blender and puree until very smooth. Divide among four soup bowls and serve immediately (soup can also be reheated and re-blended just before serving). Serves 4.

**PAIRING: Vintage Champagne**  
"The best aged Champagnes have a marvelous balance of richness along with vibrancy and freshness. My favorite Champagnes for aging are vintage Champagnes made from Chardonnay, which tend to retain that fresh character, even as they deepen in color, become softer, and develop flavors of hazelnut, crème brûlée, and honey over time. Similar to an aged Sherry, the rich flavors of aged Champagne match beautifully with earthy and creamy mushroom soup. They match in texture, while the faintly sweet notes of an aged Champagne effectively contrast the wild, earthy flavors of the mushrooms."

**To Serve:** "For aged Champagne, I suggest glassware that has a wider bowl than the traditional flute, like a glass designed for white Burgundy. Much of the charm comes from the rich and toasty aromatics. I suggest a serving temperature between 45 and 55°F. The higher temperature offers greater richness and creaminess, while the lower temperature shows greater focus and definition. Both glassware and temperature can be effectively used to showcase our favorite qualities in aged Champagne."  
—Dan Chapman, wine director, Addison

74 | WINE ENTHUSIAST | DECEMBER 2022

WINE ENTHUSIAST | 75

## DEVILISHLY CHARMING

Have some sympathy and some taste for these takes on a classic.

Classic deviled eggs are always a hit. Perfect the master recipe, then take your game to fiendish heights with these nine variations.

—Aly Steinbock

### DEVILED EGGS

12 hard-boiled eggs, peeled  
4 tablespoons mayonnaise  
2 tablespoons Dijon mustard  
1 tablespoon white wine vinegar  
¼ teaspoon dry mustard powder  
¼ teaspoon cayenne pepper  
¼ teaspoon tomato or curry powder  
Paprika or minced chives, for garnish

Slice eggs in half lengthwise, remove the yolks to a bowl and set the whites aside. (Pro tip: You can cut a sliver off the base of each egg white so it sits upright on a plate.) Mash the yolks, then add mayonnaise, mustard, vinegar, dry mustard, cayenne and tomato, mash until smooth. Add salt to taste. Pipe or spoon mixture into egg whites and refrigerate up to 24 hours, until ready to serve. Garnish just before serving. Makes 24.

### More Eggcellent Ideas

#### SHRIMP

Replace the mayonnaise with a mixture of mayonnaise and cream cheese. Add 1 cup cooked shrimp, minced, and 1 tablespoon lemon juice. Refrigerate for 1 hour before serving.

#### CARROT

Replace the mayonnaise with a mixture of mayonnaise and cream cheese. Add 1 cup cooked carrots, minced, and 1 tablespoon lemon juice. Refrigerate for 1 hour before serving.

#### SALMON

Replace the mayonnaise with a mixture of mayonnaise and cream cheese. Add 1 cup cooked salmon, minced, and 1 tablespoon lemon juice. Refrigerate for 1 hour before serving.

#### ANCHovy

Replace the mayonnaise with a mixture of mayonnaise and cream cheese. Add 1 cup cooked anchovies, minced, and 1 tablespoon lemon juice. Refrigerate for 1 hour before serving.

#### PICKLED

Replace the mayonnaise with a mixture of mayonnaise and cream cheese. Add 1 cup cooked pickles, minced, and 1 tablespoon lemon juice. Refrigerate for 1 hour before serving.

#### AVOCADO

Replace the mayonnaise with a mixture of mayonnaise and cream cheese. Add 1 cup cooked avocado, minced, and 1 tablespoon lemon juice. Refrigerate for 1 hour before serving.

#### CHEESE

Replace the mayonnaise with a mixture of mayonnaise and cream cheese. Add 1 cup cooked cheese, minced, and 1 tablespoon lemon juice. Refrigerate for 1 hour before serving.

#### EGG ON EGG

Replace the mayonnaise with a mixture of mayonnaise and cream cheese. Add 1 cup cooked egg, minced, and 1 tablespoon lemon juice. Refrigerate for 1 hour before serving.

#### KOREAN

Replace the mayonnaise with a mixture of mayonnaise and cream cheese. Add 1 cup cooked Korean beef, minced, and 1 tablespoon lemon juice. Refrigerate for 1 hour before serving.

### WINE PAIRINGS

**Roberta 2022 Reserve Chardonnay (Russian River Valley)**  
Deviled eggs are rich and creamy, with a hint of acidity. Balance them against a deep wine with a hint of acidity and cream like Roberta Chardonnay. That has a considerable structure despite the lack of oak. Mouthwatering citrus, Applesauce and stone fruit flavors beautifully offset the pungent mustard and rich yolks of the eggs.

# Judy Haubert

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# Art Department



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## Juicy Sazerac Glazed Pork Chops

Courtesy: Chef Eric McCree, Fox Garden Bar, New York City  
Instagram @kagumbobbar

Chef McCree spent a year traveling throughout Louisiana, immersing himself in Cajun-Creole cuisine, before opening Fox Garden Bar in New York City. In this recipe, the pork chops are finished with a butter sauce inspired by the famed New Orleans cocktail, the Sazerac. The spirits are balanced by the two lettrins, and a floral honey garnish gives a similar aroma to the hint of absinthe in a Sazerac.

4 bone-in pork rib chops (1 to 1½ inches thick)

**Need to brine\***

Cuties (squeezing of citrus)

Creamy kosher salt

¼ cup rye whiskey (McCree prefers Sazerac brand)

¼ cup Cognac (McCree uses Hennessy)

1 teaspoon Peychaud's bitters

1 teaspoon Angostura bitters

4 tablespoons cold unsalted butter, cut into 8 pieces

4 packed cup frozen french, roughly torn, for garnish

Add pork chops to the brine, cover, and refrigerate for at least 4 and up to 8 hours. When ready to cook, remove pork, pat dry and discard brine.

Season pork liberally with kosher salt and let come to room temperature. Grill (or cook in an oiled skillet over medium-high heat) until it reaches an internal temperature of 140°F on a meat thermometer. Remove to a plate, tent with foil, and let sit for 5 to 10 minutes before serving.

While pork rests, heat a small skillet over medium heat, then add rye, Cognac, and bitters (be very careful as a gas flame, as the liquor will flame). Cook until liquid reduces to 2 to 3 tablespoons, about 4 minutes. Remove from heat and whisk in butter one piece at a time, return pan briefly to the heat only if the butter stops melting. Taste and add salt, if needed.

Pour sauce over the pork chops, garnish with frozen french, and serve immediately. Serves 4.

**PAIR WITH**

Cortcha y Toro 2019 Marques de Casa Cortcha Pinot Noir (Limari Valley)

Pink and Pinot Noir is such a good pairing that the legends of Charles Heidsieck have the annual Pige and Pinot Festival in Sonoma County each spring. This blend boasts bright red fruit that cuts through the rich butter sauce while echoing some of the fruit and spice flavors in the bitters. It even has a subtle anise note that alludes to the absinthe in a Sazerac.

**\*Need to brine:** In a large bowl, combine 7 cups cold unsalted black tea, 1 cup fresh-squeezed orange juice, ¼ cup kosher salt, ¼ cup ground black pepper, and 8 sprigs rosemary until the salt dissolves.

## Lamb Scottadito alla Mojito

Scottadito (roughly translates to "burnt finger") is an old name for this traditional Italian preparation that's meant to be eaten with your fingers to get every last bit. The bright mojito-inspired pan sauce both cuts through the rich, juicy meat and offers the classic pairing of lamb and mint. Use multiple squeeze pours if multiplying this recipe for a party.

12 lamb-rib chops, frenched if desired

Kosher salt and fresh-ground black pepper, as needed

¼ cup extra-virgin olive oil, as needed

3 tablespoons fresh-squeezed lime juice

2 tablespoons honey

Extra-virgin olive oil, as needed

2 tablespoons minced shallots

¼ packed cup minced fresh mint

2 tablespoons unsalted butter, cut into 4 pieces

Season lamb with salt and pepper and leave at room temperature for up to two hours, or refrigerate for up to 8 hours (bring to room temperature before cooking). In a small bowl, mix together rum, lime juice and honey; then set aside.

Heat a heavy skillet (not nonstick, and large enough to hold 6 lamb chops in a single layer) over medium-high heat. Coat with oil and, when hot, add 6 chops. Cook for an internal temperature of 135°F for medium-rare (timing will depend on thickness of lamb, but usually no more than 3 minutes per side). Remove lamb to a platter, tent with foil, and repeat with remaining 6 chops.

While lamb rests, add shallots to the hot pan and cook until translucent and starting to brown, about 30 seconds. Add rum mixture, scraping up brown bits, and let boil until it thickens to a sauce consistency, about 2 minutes. Turn off heat and add mint and butter, stirring until butter melts. Taste and add salt, if needed.

Using tongs, drizzle chops through the sauce to coat. Serve immediately. Serves 4.

**PAIR WITH**

Barba 2021 Vasari (Montepulciano d'Abruzzo)

With vivid blackberry and plum fruit, mouthwatering tannins and a smoky background note, Montepulciano is a terrific red for lamb. The bright acidity of this young bottling is an especially fine complement to the tart mozzarella, with an herbal note that nods to the mint. As a bonus, this wine—like many also do Montepulciano d'Abruzzo—is a remarkable value, which may help offset the cost of the lamb chops.

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## THE WAITING GAME

Those wines you've been cellaring for years, waiting for the right occasion to pop the cork? The time is now.

As they say, when it comes to great wine, the wine is the occasion. Still, if you're someone who finds it hard to justify opening a bottle you've carefully cellared for years or even decades, the holiday season can provide that extra impetus to indulge.

Steer clear of busting out these bottles at large-scale dinners where everyone might only get a sip, or when many guests may not appreciate the gesture. Instead, pull together a small meal with loved ones who appreciate wine as much as you do, and cook classic dishes that are as time-tested as the wines.

Not every wine is made to age, and virtually none get better indefinitely. Yet when it comes to many of the world's greatest wines, time can coax out manifold and less fruit-forward (aka "tertiary") notes of which there may have been only a hint on release. These qualities can make a magical pairing with the right dish.

BY NILS BERNSTEIN    PHOTOGRAPHY BY JOEL GOLDBERG    FOOD STYLING BY JUDY HAUBERT    PROP STYLING BY CHARLOTTE HAVELANGE

70 | WINE ENTHUSIAST | DECEMBER 2022

## Prime Rib with Jalapeño Yorkshire Puddings

Courtesy Chef-Owner Aaron Bludorn, Bludorn, Houston, TX  
@bludornchx

Aaron Bludorn's eponymous Houston restaurant serves seasonal cuisine inspired by the beauty of Texas and the Gulf. For all the menu's creativity, there are always a handful of classic dishes, like fried oysters, double-cut pork chop with greens and one of Houston's best burgers. This simple showstopper has the welcome addition of jalapeño to classic Yorkshire puddings. The butter benefits from a long rest, so make it at the same time you dry-brine the roast.

**FOR PRIME RIB:**  
1/2 cup kosher salt  
1/2 cup black pepper  
14-rib prime rib roast (aka standing rib roast), about 8 lbs.

Combine salt and pepper and rub evenly over the roast. Refrigerate, uncovered, for at least 8 and up to 24 hours. Remove roast and butter from refrigerator 2 hours before cooking.

Heat oven to 500°F. Place the roast on a large baking tray with a rack. Put in oven for 15 minutes, then reduce temperature to 275°F and continue baking until an instant read thermometer reaches 125°F (for medium-rare; temperature will continue to rise as it rests). This should take about 2 hours total depending on shape and temperature of the roast when it goes in the oven; start checking internal temperature with a meat thermometer 90 minutes after lowering the heat.

Remove, tent loosely with foil, and let rest for at least 30 minutes before carving. Raise oven heat to 425°F to cook the Yorkshire puddings as the roast rests. Serve it.

**FOR YORKSHIRE PUDDINGS:**  
6 eggs  
1 1/2 cups milk  
1 1/2 cups "00" flour, sifted (can substitute all-purpose flour)  
1 teaspoon kosher salt  
1 large jalapeño, seeded and minced  
1/2 cup (1 stick, or 8 tablespoons) clarified butter (aka ghee)

At the same time you season the roast, make the batter: Whisk eggs until well beaten, which is with them flour, salt and jalapeño until flour is fully incorporated. Cover and refrigerate mixture and take out 2 hours before cooking the roast. Before cooking the puddings, whisk to recombine and add to a jug or measuring cup with a spout.

When roast is out of the oven and temperature risen to 425°F, place two teaspoons butter in each part of a 12-muffin tin. Place muffin tin in the oven to heat for 5–10 minutes (if not using clarified butter, only heat for a minute or it will burn). Working quickly, divide batter equally in the tin; each should be 1/2 to 3/4 full. Put pan back in the oven for 18–20 minutes until the puddings are golden brown. Serve immediately.

**PAIRING:**  
Vintage Margaux  
"A common misconception when it comes to red wine is that it always gets better with time. Not true. There are some reds that are meant to age and others that should be enjoyed young and fresh. Bordeaux, both Left Bank and Right Bank, gets better with time because their strong tannin structure softens and becomes more integrated. Margaux is my favorite commune on the Left Bank because there is an elegance and delicacy to these wines that you don't find in other communes. Typically Bordeaux wines hit their peak around 15 to 20 years, depending on the quality level and vintage. It's perfect with prime rib because the tannin that's still there cuts through the fat in the steak, but the wine is gentle enough for the tender meat."

**To Serve:** "I'd recommend standing the bottle up at cellar temperature for at least a day before your meal so the sediment falls to the bottom. Then gently decant, leaving the sediment behind. The wine has already seen some oxygen from age, so you're not decanting rapidly to introduce air into the wine, as you would with a young wine. The wine will evolve over the course of your meal as it sees more oxygen. That's the fun part for me: seeing how the wine changes from the first sip to the end of the bottle. I would save the wine at cellar temp—about 55°F—until ready to drink, as it will warm slightly at the table. I like a deep bowl for Bordeaux that focuses the scent of the wine upward toward the nose."

—Molly Axtad, wine director, Bludorn

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## Cauliflower-Chickpea Pancakes

These savory chickpea pancakes are the perfect vehicles for melted cheese and any cabbage-adjacent vegetable you might have languishing in your crisper. I've made them with sautéed cauliflower, kale or Napa cabbage, and topped them with shredded Cheddar, mozzarella or Parmesan.

—Emily Salatin, associate managing editor, digital

- 1/2 cup chickpea flour
- 4 tablespoons olive oil
- Salt and pepper, to taste
- 2 cloves garlic, chopped
- 1/2 cup chopped onion, any kind
- 1 cup cauliflower florets, chopped into marble-sized pieces; more for serving, optional
- 1 tablespoon parsley, chopped
- Pinch red pepper flakes
- 1/2 cup shredded cheddar, mozzarella or Parmesan
- 1/2 cup plain Greek yogurt, preferably whole fat

Heat oven to 350°F. Line baking sheet with aluminum foil or parchment paper.

In small bowl, combine chickpea flour, 1/2 cup room temperature water and 1 tablespoon olive oil. Stir in salt, to taste, and set aside 10–12 minutes.

In medium sauté pan, warm 1 tablespoon oil over medium heat. Add garlic and shallots, and cook 2 minutes. Add cauliflower and parsley, and season with salt, pepper and red pepper flakes. Cook, stirring occasionally, until cauliflower is tender, about 4 minutes. Transfer vegetable mixture to heat-proof bowl and set aside.

Wipe oil from sauté pan and return to medium heat. Add 1 tablespoon oil, tilting pan to coat. When oil is hot, pour in half of the chickpea flour mixture. Tilt pan again to coat and spread batter into wide pancake. Cook 1–2 minutes, until underside is lightly browned. Use spatula to flip and cook until lightly browned, 1–2 minutes. Transfer pancake to prepared baking sheet. Repeat process with remaining tablespoon oil and pancake batter.

Divide cooked vegetables between the pancakes, and sprinkle each with cheese, salt and pepper. Bake until cheese is just melted, about 2–3 minutes.

Remove from oven and top with Greek yogurt, cauliflower (if you like), salt and pepper. Serves 2.

88 | WINE ENTHUSIAST | NOVEMBER 2021



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## Rosemary and Lemon-Slice Halibut with Black Olives

This is an all-season dinner entrée we rely on pretty much year-round, inspired by a recipe from the *New York Times*. It draws from our pantry and garden—the only shopping I have to do is for whichever fresh fish I can find. The pungent rosemary and black olives are countered by lemon slices to offer a ton of flavor, and everything gets browned under a broiler. It's not a delicate preparation, but a hearty one that only needs a simple salad to make a complete and satisfying meal.

—Jim Gordon, contributing editor

- 2 pounds halibut, cut, red snapper or other white fish filets
- Salt and pepper, to taste
- 16 rosemary sprigs
- 2 lemons, sliced into thin circles
- Olive oil
- 1/2 cup Kalamata olives

If fish filets are more than 1/2-inch thick, heat oven to 400°F. If thinner, broil on high.

Pat fish dry and cut into single-portion-sized pieces if necessary. Arrange with space between each piece on nonstick sheet pan or sheet pan lined with parchment or foil. Sprinkle with salt and pepper.

Place one or two rosemary sprigs on each piece of fish, then layer lemon slices on top of rosemary. Add light drizzle of olive oil to each slice. Scatter olives in pan. If fish filets are thicker than 1/2-inch, position rack in center of oven and roast for 6–8 minutes, until nearly opaque in center. Move rack to top, turn on broiler and broil briefly until lemon slices brown around edges.

If filets are thinner, start them on top rack under broiler. Cook, watching closely, 3–4 minutes until opaque in center. Serve 4–6.

### WINE PAIRING

Two Shepherds 2018 Trimbale Vineyard Carignan (Medoc)  
Black olives add depth to this dish. As a result, it's well suited to a light-bodied, nonoaky red wine like this, preferably served with a light chill. A rich, full-bodied white, like Chassagne, would also complement it nicely.

WINEAS.COM | 101

## Orecchiette with Greens, Nuts and (Real or Fake) Sausage

This comforting, easy pasta dinner, inspired by a recipe in Colu Henry's *Black Pocket Pasta* (Clarkson Potter, 2017), is something I'll make any day of the week. It's one I know my two young girls will scarf down without prodding, and it requires as many or as few ingredients as happen to be at hand. As with so many pasta dishes, the beauty lies in the flexibility. So, don't stress: Trust in your taste buds and your stomach will be happy.

—Christina Pickard, contributing editor

- 1 16-ounce box dry orecchiette
- Olive oil
- 1 pound sweet Italian sausage, casings removed, or plant-based sausage
- 1/2 cup frozen peas, if desired
- 1/2 cup mushrooms, sliced, if desired
- 3 cloves garlic, sliced
- 2 cups spinach, escarole or bok choy
- Salt and pepper, to taste
- 1/2 cup raisins, soaked in warm water 10 minutes, then drained
- 1/2 cup pine nuts, toasted
- 1/2 cup grated Pecorino Romano or Parmigiano cheese, plus more to finish

Bring large pot of well-salted water to boil, and cook pasta according to package instructions until al dente. Reserve water and drain pasta.

Meanwhile, warm large splash of oil in skillet over medium heat. Add sausage and cook, breaking up with spoon, until browned, about 10 minutes. Add peas and mushrooms, if using, and garlic. Cook until garlic and mushrooms are soft and peas warmed through, about 5 minutes.

Add greens and cook until wilted, 1–2 minutes, adding reserved pasta water a tablespoon at a time until sauce forms. Remove from heat, and season with salt and pepper, to taste. Stir in cooked pasta, raisins, pine nuts and cheese. If dry, add more pasta water.

Pour into large bowl, and sprinkle with grated cheese. Serve 4.



### WINE PAIRING

Ben Haines 2019 Chardonnay (Yarra Valley)  
This textural, mineral-driven white wine has enough oomph to handle this dish's sausage spice, without overwhelming delicate flavors from raisins and pine nuts. Its bright acidity will pair nicely with the cheese.

102 | WINE ENTHUSIAST | NOVEMBER 2021

WINEAS.COM | 103

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# Art Department

the crush  
RECIPE OF THE MONTH

## HANDLE WITH CARROT

This classic dish, with orange wine to match, is ready for any dinner scenario.

Widely available year-round, carrots have a peak season in the fall. You may even be able to find them in a variety of colors, in addition to the ubiquitous orange, for a vibrant addition to a Thanksgiving spread or just a weeknight meal. Try to find whole young carrots, rather than bagged baby carrots that are actually carved from larger varieties. Check for doneness just before most of the liquid has evaporated. If they're too hard, cover and simmer for a few minutes more before finishing the dish. —Nile Bernstein

**GLAZED CARROTS**

- 1 pound small, thin carrots, peeled
- 2 tablespoons butter
- 2 tablespoons brown sugar
- 2 tablespoons minced fresh mint, optional
- Lemon wedges, for garnish

Place carrots, butter, sugar and  $\frac{1}{2}$  cup water in a skillet with lid or sautépan just wide enough that the carrots can lay flat. (If carrots are too large for pan, cut them in half on diagonal.)

Bring to boil, cover, then reduce heat and simmer for 5 minutes. Uncover and turn heat up to medium-high. Cook, stirring often to avoid sticking, until carrots are tender and liquid has evaporated, leaving glaze on the carrots. Add salt and pepper to taste, and toss with mint, if desired. Serve warm, with lemon. Serves 4–6 as side dish.

**WINE PAIRING**

**Dorsey & Seitz 2019 Stone Crusher Rosemary (El Dorado County)**

Why not pair carrots with an orange wine? (Skin contact gives this bottling the body to stand up to the sweetness of the dish, while refreshing acidity has a similar effect as the lemon wedges. Dorsey & Seitz' 12th vintage of this wine is a rich and structured Pinot noir that boasts "vibrant floral and Christmas-cake notes."

PHOTO: GUY AROCH/GETTY IMAGES (LEFT); JEFFREY M. HARRIS/GETTY IMAGES (RIGHT)

32 | WINE ENTHUSIAST | NOVEMBER 2020

the crush  
COCKTAIL OF THE MONTH

## MEET YOUR MOCHA

Don't even talk to us until we've had our coffee-chocolate cocktail.

This playful mash-up of the Espresso Martini and White Russian—originally called The Mocha Joe, based on a character in the TV show *Curb Your Enthusiasm*—celebrates the delicious intersection of chocolate, coffee and vodka.

"I love mochas," says Aaron Boyle, bar manager at Cincinnati cocktail bar Comfort Station, who created the drink. "I have such a sweet tooth, but a bitter-sweet tooth, loving dark chocolate and stuff."

He skips cream in favor of chocolate oat milk and adds orange liqueur to "brighten the coffee and represent notes," creating a festive chocolate-savory off shot.

—Kara Newman

**THE MOCHA RUSSIAN**

Courtesy of Aaron Boyle, bar manager, Comfort Station, Cincinnati

- 1/4 ounce vodka, preferably Ketel One
- 1/4 ounce coffee liqueur, preferably Van Gogh Double Espresso Vodka
- 1/4 ounce coffee liqueur, preferably St. George M.O.A. Coffee Liqueur
- 1/4 ounce chocolate oat milk
- 1/4 ounce orange liqueur (or regular coffee, optional)
- 2 dashes Regan's Orange Bitters

Shake chocolate, coffee, bitters and vodka in a cocktail shaker. Combine ingredients in rocks glass. Add ice and stir until incorporated and chilled. Garnish with dark chocolate shavings.

PHOTO: JEFFREY M. HARRIS/GETTY IMAGES

32 | WINE ENTHUSIAST | BEST OF YEAR 2020

the crush  
SHAKE THINGS UP

## WINTERIZE YOUR COCKTAILS

You don't have to change over your whole bar when temperatures drop. Here are some tricks to make classics suit the season.

BY KARA NEWMAN

There's a reason that so many bars roll out new cocktail menus each season. Drinks that feel so refreshing all summer long can hit a little differently on chilly nights. But instead of tossing out cocktails, savvy bar pros simply adjust recipes to reflect winter ingredients, flavors and formats.

What appeals about this approach, says Ryan Lett, beverage director and partner at Shore Leave, a tropical-themed bar in Boston, is that rather than switching to super-savory drinks, like an Old Fashioned, this gives the options to keep more easy-drinking options in the rotation.

Plus, "you can feel like you're embracing the change of seasons in a very tangible way," he says. "These drinks can almost act like a bridge to the next season—not that they cannot stand on their own all winter long."

PHOTOS BY EMILY HAWKES  
DRINK STYLING BY JUDY HAUBERT  
PROP STYLING BY ASHLEIGH SARBONE

34 | WINE ENTHUSIAST | BEST OF YEAR 2020

1. **SPICE IT UP**

Let's recommend bringing in "warming" flavors. To transform a classic for winter, we suggest swapping white rum for Spiced Rum, a gold rum from Trinidad with notes of rum and tobacco. Being used in a drink of allspice doesn't waste the drink.

Another potential shortcut: Reach for a bottle of Jäger.

Add a few dashes of Dale DeGroff's Pimento drink to your drink or the "in" he adds. "I'm something like a spiced rum drink. I'm a little bit of Jäger."

**WINTER DAIQUIRI**

Courtesy of Ryan Lett, beverage director/partner, Shore Leave, Boston

Shake 2 ounces gold rum, 1/4 ounce lime juice, 1/4 ounce Demerara simple syrup and 1/4 ounce St. Elizabeth's Allspice Drink with ice. Strain into coupe glass. Garnish with ground nutmeg.

2. **WARM UP—LITERALLY**

If your go-to is typically a Negroni, Julia Morosini says the drink into hot toddy territory with her note: Campari, developed for J. Morosini, the aperitif-based bar in Chicago, hot water is added to a mix of Campari, lemon, honey and various liqueurs, creating a cocktail drink with a cozy feel and familiar ingredients.

This drink lends itself to customization. If you don't like spiced rum, add a dash of white rum (the go-to in place of rum), try a teaspoon of another spirit such as gin or vodka.

**HOTTO CAMPARI**

Adapted from The Way of the Cocktail: Japanese Tradition, Technique, and Recipes by Julia Morosini and Emma Jansen (Clarkson Potter, 2020)

In teacup, combine 1 ounce Campari, 1/4 ounce shochu, 1/4 ounce honey syrup (2:1 honey to hot water), 1/4 ounce fresh lemon juice and 1 teaspoon kamell liqueur. Add 3–4 ounces hot water, depending on desired strength of cocktail. Stir briefly to combine. Twist lemon peel over the top of drink to express oils, then use peel to garnish drink.

3. **PLAY WITH SEASONAL PRODUCE**

At La Cumbre in Yountville, California, General Manager Eric Jeffery modifies the Paloma to incorporate pomegranate juice, alongside the traditional paperbark. But that's only one seasonal variation.

"Some go-to winter fruits include pear, pomegranate, pomegranate and winter citrus such as blood orange or clementine," he says.

**INVIERNO PALOMA**

Courtesy of Eric Jeffery, general manager, La Cumbre, Yountville, CA

First, make spiced agave syrup: In small pot over low heat, combine 1 cup agave syrup, 10 sprigs of thyme, 2:1 lemon and 1 cinnamon stick. Stir continuously until mixture begins to simmer. Let cool and store in the fridge overnight. Strain. Keep, refrigerated, for up to 2 weeks.

To make cocktail, place kosher salt in shallow dish. Muddle under rim of Collins glass, then roll in salt to coat. Sprinkle pomegranate seeds in bottom of salt-rimmed glass. Fill glass halfway with ice. In a cocktail shaker, combine 2 ounces pomegranate juice, 1 ounce lime juice, 1/4 ounce and grapefruit juice, 1/4 ounce spiced agave syrup and ice. Shake well, then strain into prepared glass. Top with soda water. Garnish with thyme sprig.

PHOTO: JEFFREY M. HARRIS/GETTY IMAGES

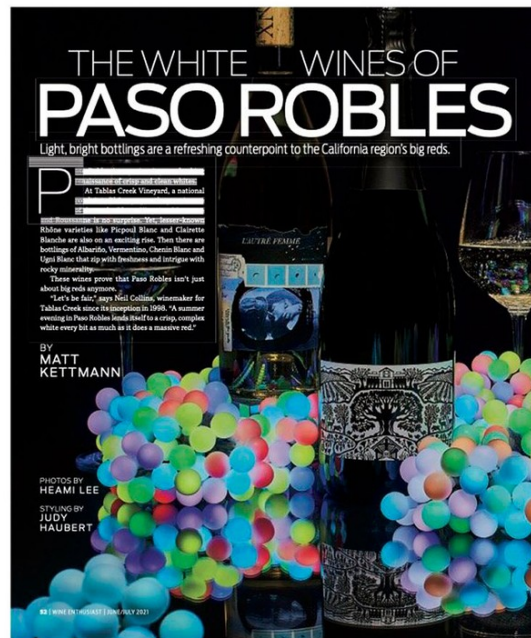
34 | WINE ENTHUSIAST | BEST OF YEAR 2020

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**Food**

**Savor the Seafood**

ADD MEATY, FULL-FLAVORED CRUSTACEANS TO YOUR COOKING REPERTOIRE FOR SPECIAL OCCASIONS OR SIMPLY SATISFY THE HOUSEHOLD ANY DAY OF THE WEEK WITH THESE ALL-AROUND STAPES.

BY Matt McMillen

**CRAB, LOBSTER, CRAWFISH, AND SHRIMP**—these crustaceans regularly feature in mid-week menus that don't limit your experience of them to nights out. "Crustaceans are a great choice for the at-home cook," says Anton Bolling, executive chef at fish-forward Boka Mors in Washington, DC. "Simple preparations allow the natural flavor of the seafood to shine." Here are some of his top picks.

**CRAWFISH (AKA CRAYFISH)**  
They are slightly salty but mild, tasting of a blend of crab and shrimp. Steam over fish or chicken stock in a stockpot filled with andouille sausage, corn, potatoes, lemon, and fresh herbs.

**SOFT-SHELL BLUE CRABS**  
These crabs boast rich, buttery, flaky meat, while their edible shell adds crunch. Bread them very lightly with seasoned flour and buttermilk before a quick, shallow fry.

**SPINY LOBSTER**  
Briny and succulent, their complex flavor benefits from simple preparations like steaming, which takes less than 10 minutes. Delicious when steamed in water along with parsley stems, coulied garlic, thyme, rosemary, and lemon slices.

**SHRIMP**  
Naturally sweet in flavor with a meaty texture. Sauté shrimp, preferably fresh rather than frozen, in olive oil, lemon, and fresh herbs like basil or parsley. His favorite variety: North Carolina white shrimp.

**MAINE LOBSTER**  
Sweet like shrimp, these lobsters should be bought live. The most common preparation may be boiling, but better still: split it open down the middle, season it simply, and set it on the grill.

Search for the article **Health Benefits of Shrimp** at [www.MO.com](http://www.MO.com)

**Food**

**Meatless Mondays**

THESE MEAT-FREE FAMILY MEALS ARE NOT ONLY ECONOMIC, THEY'RE ALSO RICH IN VEGGIES AND WHOLE GRAINS. START OFF YOUR WEEKEND ROTATION WITH ONE OF THESE TASTY ENTREES.

BY Erin O'Donnell RECIPES BY Kathleen Zellman, MPH, RD, LD

**WHOLE-WHEAT PASTA AND VEGGIES WITH GOAT CHEESE AND WALNUTS**  
This colorful, kid-friendly dish is packed with flavor and protective antioxidants from ingredients such as cherry tomatoes. Use like the combination of red and yellow tomatoes here. To make the recipe vegan, skip the goat cheese.

**MAKE IT** Cook 12-oz pasta according to package directions. Drain, reserving 1 cup of pasta water. Set pasta and water aside. In the same pot, over medium heat, add a little olive oil and broccoli, cut into bite-size pieces. Cook 7 to 9 minutes, until tender. Remove broccoli from pot and set aside. To the pot, add another drizzle of olive oil, halved cherry tomatoes, and 4 minced garlic cloves. Cook 5 to 7 minutes over medium heat. Turn off heat. Add in drained pasta, more olive oil, and broccoli; salt and black pepper, and red pepper flakes to taste. Stir in a little pasta water, 1 cup crumbled goat cheese, and the juice and zest of 1 lemon. Add more pasta water as needed to create a creamy sauce. Garnish with toasted walnuts and chopped basil. **SERVES 4**

**PER SERVING (ABOUT 1 CUP COOKED PASTA AND 1 CUP VEGGIES)** 520 calories, 17 g protein, 69 g carbohydrate, 19 g fat (4 g saturated fat), 7 mg cholesterol, 12 g fiber, 4 g sugar, 207 mg sodium. Calories from fat: 25%

**FIVE MIX: DRY WHITE BEANS, OLIVE OIL, ONION, RED BELL PEPPER, GARLIC, BAY KALE, FIRE-ROASTED TOMATOES, VINEGAR, LOW-SODIUM VEGETABLE BROTH, PARMESAN CHEESE**

PHOTOGRAPHY: ANASTAS TETIMAKIS

**Food**

**White Beans and Vegetables Over Creamy Polenta**

This dinner is a filling, festive way to celebrate spring. To make it vegan, leave out the Parmesan cheese. We encourage you to start with dry beans (they're easy to prepare and economical), but if you're in a hurry, use three cans of white beans, rinsed.

**MAKE IT** Place a heavy-bottom pot over medium heat. Cook 2 cups dry white beans according to package directions until tender. Place a large skillet on medium heat, add olive oil, chopped onion, and red bell pepper. Cook 5 to 7 minutes. Add minced garlic, 2½ cups kale, and 1 can of tomatoes. Reduce heat to medium low and simmer for 5 to 8 minutes. Stir in cooked beans, a splash of vinegar, and salt and pepper to taste. Keep mixture warm over low heat. In a large saucepan over medium-high heat, bring 6 cups vegetable broth to a boil. Whisk in 1½ cups cornmeal. Reduce heat and stir often until polenta is a creamy porridge, about 15 minutes. To serve, spoon polenta into six bowls. Top each one with cooked kale mixture, a few fresh kale leaves, and a sprinkle of Parmesan. **SERVES 6**

**PER SERVING (ABOUT 1 CUP COOKED POLenta AND 1 CUP VEGGIES)** 520 calories, 17 g protein, 69 g carbohydrate, 19 g fat (4 g saturated fat), 7 mg cholesterol, 12 g fiber, 4 g sugar, 207 mg sodium. Calories from fat: 18%

PHOTOGRAPHY: ANASTAS TETIMAKIS

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1

Great Value Greek Plain Nonfat Yogurt, 5.3 oz


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### Sweet-Tooth Yogurt

Greek yogurt is a great source of protein, calcium, and probiotics. I like to buy individual yogurt cups and top them with fresh, fiber-rich fruits, like strawberries or blueberries, dark chocolate chips, and unsweetened coconut flakes for sweet and simple snacking.




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4

Great Value, Hard Boiled Eggs, 6 Count


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### Easy Turkey and Crackers

Multi-grain crackers topped with hummus, turkey, and sliced cherry tomatoes make for a quick-yet-satisfying snack. Be sure to use crackers that have little to no added sugar. If you're not feeling turkey, you can switch it up and use canned tuna or sliced hard-boiled eggs. I love that a Walmart+ membership makes it easy to stock up on healthier snacks like these with free delivery from your store.




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4

Freshness Guaranteed  
Guacamole, Mild, 8 oz


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### Protein-Packed Chips and Dip

Chips and dip is one of my favorite crunchy combos for an afternoon pick-me-up. My go-to is corn chips loaded up with pico de gallo and some guacamole — avocados are full of heart-healthy fats! I also like to amp up the protein with canned black beans.



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Seasonal Salad Kit and Protein

Pulled rotisserie chicken or another protein (I often opt for salmon, which can bake in under eight minutes) on top of a salad kit is easy peasy. Serve with a bake-at-home baguette, and the whole meal is ready just like that. Salads adapt to the seasons easily, and with your protein added, they're an all-in-one meal.

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3 Marketside Bake at Home French Baguette, 10 oz

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PAID CONTENT

### Meatless Tostadas

Cook from your pantry and put each Walmart+ grocery delivery to good use. Heat up refried beans or mashed kidney, garbanzo, pinto, or black beans to generously schmear on a tostada. Top with a slaw (think marinated shredded apple and zucchini) or purchased slaw mix, and cheese. Serve with seasoned rice that just needs to be heated in the microwave.

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1 Mainstays 4 Quart Multi-Use Reinforced Non-Stick Jumbo Cooker with Glass Lid

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PAID CONTENT

## Speedy Skillet Dishes

Come fall, I lean toward apples or squash, and pork chops with a sprinkle of pecans in a butter-and-maple sauce. You could just as easily use slices of steak and Brussels sprouts for a hearty winter take, chicken with asparagus in the spring, or salmon with tomatoes and green beans for summer. Modify with whatever ingredients you like, and add a steam-in-bag veggie or starchy side to make dinner a breeze.

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## 3 Pro Tips for Taking an Instagram-Worthy Food Photo

PROFESSIONAL FOOD STYLIST JUDY HAUBERT SHARES HER EXPERT TIPS FOR TAKING YOUR FOOD AND DRINK PHOTOS FROM LACKLUSTER TO BOLD AND BEAUTIFUL. THESE THREE POINTERS WILL TURN YOUR EVERYDAY FOOD AND BEVERAGE MOMENTS INTO WORKS OF ART.

Set up your Instagram photo like a pro with one of Imagery Wine Collection's gorgeous labels.

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## IMAGERY + FOOD&WINE

The glossy magazine covers on newsstands seize attention: A big bowl of rigatoni with red sauce that's dusted with just the right amount of Parmesan; avocado toast with bright herbs and a perfectly runny fried egg; a sliced ham with a fresh-out-of-the-oven sheen, surrounded by crisp veggies and a ruby red glass of juicy Pinot Noir.

These boldly styled and beautifully photographed dishes—in magazines and cookbooks, and even on Instagram—are what home cooks yearn to create. But it takes more than good camera angles and a couple of hours of preparation to produce these splashy, mouthwatering food and wine photos. Behind every great professional culinary photo is a stylist who strives to make it look both delicious and realistic, whether it's a single plate or a full spread.

Imagery Wine Collection understands this culinary craft, which they expertly present in *Elevate Your Plate*—a collection of curated recipes and how-to tips to help you prep and plate like a pro. So does Judy Haubert, a professional food stylist who's been styling food photo shoots for more than 10 years. Though each assignment is unique, the process leading up to a shoot is generally the same, from combing through recipes in advance to putting together the tools to take on set. With the help of Imagery's gorgeous wines and bottles, Haubert explains the process and how a shoot comes to life, from start to finish.

“Some recipes require basically making it in its entirety so I can reheat it the next day”



### THE DAY BEFORE THE SHOOT

Haubert's work starts as soon as she accepts an assignment to style a photoshoot. The first step, she says, is to hop on a call with the client, their creative team, and the photographer.

“We talk through what the goal of the shoot is, what we want to get out of it in terms of mood, and what's the aim,” Haubert says. “Are we selling something? Do we want someone to make a recipe? How does it feel for the audience?”

She looks at the color palette of the shoot and gets the general idea of what the recipes will look like. Once the look and feel of a shoot are solid in Haubert's mind, her research begins. She starts by going through each recipe, noting any questions she might have about the instructions or ingredients to make sure they'll look as appetizing as possible.

“I find that recipe writers or chefs are not always thinking in terms of the visualization of [a dish]—they're just like, ‘Oh, it has to taste good. It has to be easy to make,’” Haubert says. “Sometimes I just want something green or a pop of color. I think of it as my job to think of those things. Like, what could we do within the bounds of authenticity and still be true to the recipe itself?”

Haubert can then start making her shopping list and order any ingredients or supplies she might need. She also has to account for how many times she'll have to make each recipe—often it's more than once. She makes sure she has enough ingredients on hand to make two or three backups, and she secures a styling assistant to keep her organized and efficient on set.

“That's the most crucial part for me,” Haubert says. “If I'm well organized and I do all the leg work in advance, then usually the shoot goes very smoothly.”

Depending on the shoot, she'll typically have a day to spend on preparations per day of shooting. “I have to really sit down and plan and make sure that all the timing aligns,” Haubert says. “There's nothing more stressful for me than feeling like I don't have enough lead time to accomplish a project as successfully as it possibly can be under any and all circumstances.”

“Placing a semi-filled wine glass or bottle at the edge of the shot can create a frame for the image, as well as lovely shadows and light refractions.”



### THE DAY OF THE SHOOT

Preparation for a photo shoot continues well into the shooting day. Once on set, Haubert and her assistant start preparing each dish for its glamour shot. “It's probably about an hour and a half, two hours a shot—that's pretty standard,” she says, adding that timing varies depending on what kind of shoot it is and how much time is allotted in the studio.

Styling a dish requires putting her kit to work. She'll use the pastry brush to dust away crumbs that high-powered digital cameras can pick up, even if the naked eye can't. She employs tweezers to place garnishes and accents just so on a plate.

Haubert is also integral in making decisions or giving input about the setting and prop elements, like informing the prop stylist what kind of serving utensils would make sense for a specific dish or suggesting accessories to round out a shot. “The recipe I've made may be the main component to the shot, but we'll sometimes discover that something is missing,” she says. “In that case, it can be a lifesaver to be able to whip up a small side dish or pop in a beverage for visual interest. Placing a semi-filled wine glass or bottle at the edge of the shot can create a frame for the image, as well as lovely shadows and light refractions.” For example, filling an ornate vintage goblet with a deep ruby red wine, like Imagery's 2018 Pinot Noir, can elevate the overall image.

But sometimes there are dishes that present greater challenges, like a crown roast—which is expensive, so it's essential to shoot it in one go—or ice cream. “I struggle the most when there are huge temperature differences, like when you need to show that something is piping hot or icy cold,” Haubert says. If a dish cools down too much or starts melting, “you just have to be ready to just keep doing the same thing over and over and over,” she adds.

## Judy Haubert

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## "THAT'S A WRAP"

Haubert's job is basically finished when she hears those three magic words. All that's left to do is pack up supplies, break down props, and unpack everything when she gets back home. The leftover food goes home with her and others who are cleaning up and breaking down the set—not a bad reward at the end of a shoot.

"I love hearing 'It's a wrap!'" Haubert says. "They really do say that. And those are some great words to hear."

But sometimes there are dishes that present greater challenges, like a crown roast—which is expensive, so it's essential to shoot it in one go—or ice cream. "I struggle the most when there are huge temperature differences, like when you need to show that something is piping hot or icy cold," Haubert says. If a dish cools down too much or starts melting, "you just have to be ready to just keep doing the same thing over and over and over," she adds.

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Your brain is charging up for the day during breakfast, so make it work double-time by reading that book you've been eyeing.

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There are several ways to jolt yourself out of a workout slump. Reach out to a friend who will keep you accountable, sign up for an online class, or head to the great outdoors for a run. A slight change in your workout routine will make you move your muscles differently.



### PREPARE YOUR BREAKFAST AHEAD OF TIME

Try overnight oats, which are a blank canvas for toppings, or bake a big batch of muffins and freeze them for the week. By prepping ahead, you'll have a nutritious breakfast ready for you every morning!



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## It's Not Mayo, It's *Miracle Whip*

Add more flavor to your classic creamy potato gratin with the zip and tang of *Miracle Whip* This Thanksgiving.

### Creamy Potato Gratin

PREP TIME: 17 MIN  
COOK TIME: 1 HR 17 MIN  
12 servings

- 1 garlic clove, halved
- Cooking spray
- 2 cups heavy cream
- 1/2 cup *Miracle Whip* Dressing
- 1 tsp. kosher salt
- 1/2 tsp. black pepper
- 1/2 cup finely shredded sharp cheddar cheese (about 2 oz.)
- 3 lb. russet potatoes, peeled
- 1/2 cup grated Parmesan cheese (about 1 1/2 oz.)
- 1 Tbsp. chopped fresh parsley (optional)



### KITCHEN TIP Faster Slicing

Cut prep time by slicing potatoes with a mandoline, slicer or food processor's slicing attachment.

1. Preheat oven to 350°F. Rub the bottom and sides of a 13 x 9-inch glass baking dish with cut sides of garlic clove and coat it with cooking spray.
2. Whisk together cream, *Miracle Whip*, salt, and pepper in a medium bowl. Stir in cheddar.
3. Cut potatoes into 1/8-inch-thick slices. Arrange half of slices in prepared baking dish; pour over half of cream sauce. Arrange remaining half of slices in dish; pour remaining sauce over top. Cover dish tightly with foil; bake at 350°F for 1 hour or until potatoes are almost tender.
4. Uncover baking dish. Sprinkle gratin evenly with Parmesan cheese. Bake at 350°F until potatoes are tender, about 15 minutes. Broil for 2 minutes or until top is lightly browned.
5. Let stand 10 minutes and garnish with parsley.



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## Pair the Course

Musco de Barroil 2012 Buickuram  
Padre della Vigna (Provincia di  
Piemonte)

Chester's Sweetened Caperard of  
Henry & Son, a Minnesota bottle  
shop dedicated to sustainable and  
low-intervention wines, recommends  
Musco de Barroil Buickuram Padre della  
Vigna for this dip-and-dine, made  
from 100% sun-dried Idaho purple  
sweet potatoes. "When I think  
sweet potatoes, I think of...andings  
with warm spices and nutmeg, and honey  
and yogurt," she says. "[This wine]  
with its cranberry-cherry notes and  
dramatic mineral, tannic structure,  
not to mention Mediterranean aromas  
immediately come to mind."

## Just Dessert

### Brown Butter Sweet Potato Pie

With a classic crust and buttered  
top, packed with warming  
spices, this dessert offers a light,  
twist on the perennial favorite.  
[This recipe comes from Model  
Citizen in Minnesota. In addition  
to regular lunch and dinner  
service, the facility is home to a  
popcorn teaching kitchen and  
agricultural center for teens to  
learn to farm, harvest, cook and  
prepare food scraps.]

Courtesy of the 2012 Buickuram, Model Citizen, New  
London, CT.

- 6 tablespoons unsalted butter
- 1 cup light brown sugar
- ½ cup heavy cream
- ½ teaspoon vanilla extract
- 2 large eggs
- 2 large russets
- ½ teaspoon kosher salt
- 1½ cups sweet potato purée (from 2-3 large sweet potatoes)
- ½ teaspoon ground allspice
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- 1 teaspoon molasses
- 2 teaspoons lemon juice
- 1 cup evaporated milk
- 1 unbaked pie shell (visit [winnemag.com/sweetpotatopie](#) for recipe)

Heat oven to 325°F. In heavy-bottomed skillet, brown butter over medium-low heat, stirring occasionally. Add brown sugar, whisk, and add 1 tablespoon water to loosen. Bring to boil, then lower heat to simmer. Cook until curly thermometer registers 225°F, or mixture smells like almond and begins to darken. Remove from heat, slowly add heavy cream, and whisk until smooth. Let rest at least 30 minutes. Add vanilla and mix to combine.

In small stand-alone bowl, whisk eggs yolk and salt, set aside.

In food processor, blend sweet potato purée with spices, molasses and brown juice until smooth. With machine running, slowly stream in brown butter, followed by egg mixture and evaporated milk. Blend until smooth, stopping once or twice to scrape sides of bowl.

Strain through fine-mesh sieve, then pour into pie shell. Bake on middle rack of oven, and rotate halfway through. Cook until edges are completely set, but top remains slightly jiggly in the center, about 45–55 minutes. Cool completely before serving. Serves 8–10.

126 | THE WINE GARDEN | NOVEMBER 2014

wineandmag.com | 127

## WINE ENTHUSIAST

### Features

**44 2019 WINE STAR AWARD NOMINEES**  
BY THE EDITORS OF WINE ENTHUSIAST

**66 MIND THE PETALUMA GAP**  
BY VIRGINIE BOGNE

Home to renowned vineyards and world-class wines, Sonoma's newest appellation deserves your full attention.

**76 CRÈME DE LA CRÉMENT**

BY LAUREN BUZZELLO, ANNE KREIBEL, MW AND ROGER VOSS

Make every occasion sparkle with the affordable range of France's traditional method Champagnes.

**86 WORTHWHILE WINETRAVEL**

BY LAUREN MOWERY

Get the most bang for your buck from these four high-value wine regions.

**98 MARTINBOROUGH'S PINOT PLEASURES**

BY CHRISTINA PICKARD

Meet the passionate producers who quality transformed the tucked-away town of Martinborough, New Zealand, into a Pinot horti-paradise.

**109 LOCAL FLAVOR**

BY KARA NEWMAN

Distillers team-up with wineries, coffee roasters and more for bottles with regional flair.

**120 SKIN-CONTACT THANKSGIVING**

BY SARAH DANIELS

Shake up the year's most predictable meal with these unexpected pairings.

98

WINE ENTHUSIAST  
JULY 2019

76

CRÉMENT stars  
for the top

120  
LIFE OF JOE

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In crush  
COCKTAIL OF THE MONTH

# GINGER SNAPS BACK

A classic pisco cocktail gets a spicy, funky, fizzy makeover from kombucha.

In Peru, the Chicha is a celebratory libation that features pisco, the country's signature grape brandy, mixed with ginger ale and a squeeze of lime. At Roadside, the West Hollywood restaurant run by Ricardo Zarate, the "apodador of Peruvian cuisine" and native of Lima, ginger kombucha is added to the recipe for a California twist on the original. The lightly fermented tea provides effervescence and zesty spice, while layering in a funky, tangy note for more complexity. —Kara Newman

## CHILCANO

Courtesy Jeremy Lake for  
Roadside, West Hollywood, CA

- 1 ounce pisco or vodka
- 1 ounce BarSol Perfectos Ancho or  
sweet vermouth (see right)
- 1/2 ounce lime juice
- 1/2 ounce ginger snap  
Dash of Angostura bitters
- 2-3 ounces ginger kombucha

Candied ginger, for garnish

In cocktail shaker, combine first five ingredients with ice. Shake well; then pour into Collins glass filled with ice. Top with kombucha. Garnish with candied ginger.

BarSol Perfectos Ancho is a mild, a blend of grape juices fortified with brandy—in this case, grape. Unlike the Cognac's Pinou de Charente or Armagnac's Pinou de Cognac. For this recipe, sweet vermouth can be used instead.

PHOTOGRAPH BY KARA NEWMAN

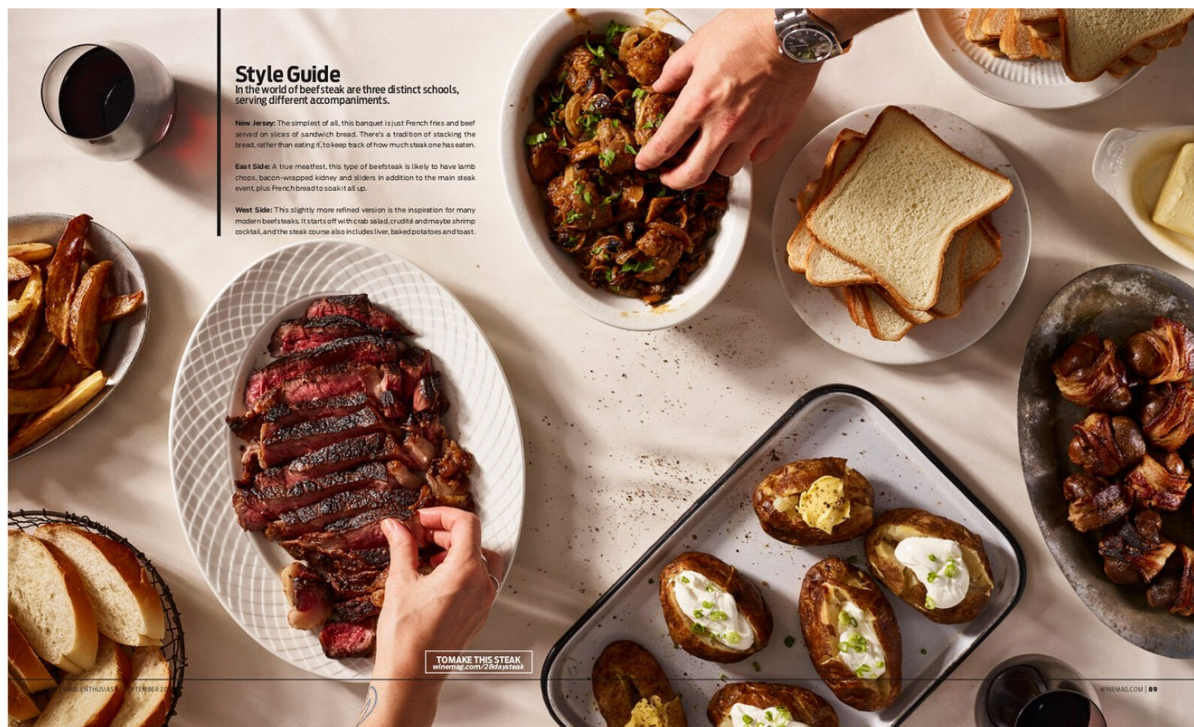
34 | WINE ENTHUSIAST | NOVEMBER 2019

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## What to Drink

**Beer:** This is the traditional option. A brown ale, like Samuel Smith's Not Brown Ale, will have the malty richness to stand up to the meal, and its round caramel notes won't overwhelm the way a high-forward IPA might. A lager, like Jack's Abby Craft Lager's Post Shift Pilsner, with just a hint of spicy grain, also makes a palate-cleansing accompaniment.

**Whiskey:** Bourbon, like a brown ale, will provide a smooth, round backdrop to all that meat. If you want to invoke a New York state of mind, try Prohibition Distillery's Bootlegger 21 New York Bourbon Whiskey or Dogtime 12 Point Bourbon Whiskey, which is aged in burning barrels.

**Wine:** Could there be anything but Cabernet? Go for a big-bodied Napa Cab whose body and structure will go toe-to-toe with all that meat. This spread has relatively straightforward flavors, so a top-shelf wine will really shine. Don't be afraid to dig into your cellar.

## Roasted Leg of Lamb

A yogurt marinade tenderizes and adds flavor. Be sure to use a meat thermometer in the thickest part of the leg to check doneness, rather than going by eye or feel. Save the bone for dog treats or soup stock.

Courtesy Andrew Smith, executive chef, Riverpark, New York City

- 1 7½-pound bone-in leg of lamb
- 8 ounces plain Greek yogurt
- ¼ cup salt, plus more for seasoning
- Zest of 2 lemons
- ½ cup chopped mint
- 2 tablespoons ground black pepper, plus more for seasoning
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 6 medium red potatoes, cut into 1-inch pieces
- 4 large carrots, peeled and cut into 1-inch pieces

Heat oven to 375°F.

Pat lamb dry with paper towels.

In large mixing bowl, combine yogurt with all spices, and rub all over lamb meat.

Place vegetables in bottom of roasting pan with lamb on top. Cook until meat reaches an internal temperature of 135°F for medium, about 2 hours. Remove from oven and let sit 20 minutes before carving. Season vegetables with salt and pepper, to taste.

To carve lamb, wrap kitchen towel around top part of bone, and hold it in non-dominant hand. With other hand, use sharp knife to slice downward, making slices as thin as possible. Arrange slices on serving platter. Serves 10-12.

WINEBAG.COM | 81



## Pick Your Sides

If you can't live on steak and bread alone, try some of these ideas that are in keeping with the meal's traditional spirit.

- Cesar salad
- Carrots and celery sticks
- Cash, greenfield and cranberry salad (for relief, visit [www.winebag.com](http://www.winebag.com))
- Salad bread
- Live plant
- Milk toast
- Egg dishes with butter
- Roasted carrots and potatoes
- Olives and cornichons
- Shrimp cocktail
- Sharp Cheddar
- Tomato and cucumber salad

## Table Talk

Getting options for all your guests to wear (and mess up) is a fun idea and makes a great party favor, but we still recommend departing from tradition and providing napkins. Keep table settings simple with a fork and steak knife; cut all food to finger or at least single-serving-sized portions and present it on platters with serving implements. You may want to put out steak or Worcestershire sauce, mustard or horseradish, plus salt and pepper, but skip any other condiments and side-dishes. This will be an animalist meal with lots of talking and reaching over the table for more helpings, so make it easy on your guests by leaving clutter to a minimum.

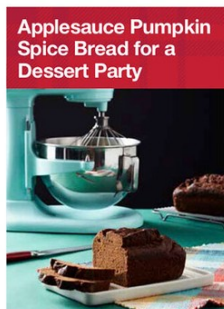
WINEBAG.COM | 82

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the crush  
PAIRIOLOGY

## TUTTI PROSCIUTTI

Both powerful and delicate, prosciutto invites a range of wine-pairing options.

When you're selecting a wine to drink with this decadently silky cured meat, the options can feel as complex as the ham itself. Fortunately, there are lots of delicious options to highlight it in different ways.

Prosciutto is any Italian dry-cured ham. Prosciutto di Parma and Prosciutto di San Daniele are two giants of the category. These are salted and left to age for about a year, minimum, and sometimes more than three years, at which point they are sliced paper-thin and served uncooked. Other prosciutto-adjacent hams include French jambon de Bayonne and Spanish jamón Ibérico.

While it's often served wrapped around fruits or veggies, draped over pizzas or flatbreads, crisped for a soup or salad topper or sliced in thin ribbons to weave into pasta, good prosciutto is an elegant snack or appetizer on its own. It has several distinct flavor components that invite creative wine pairing, depending on which ones you want to highlight.

—Nia Bernstein

<p>♦ <b>SALT</b></p> <p>Salt loves sweet—just think of prosciutto's affinity with figs or melon. A lightly soaked, off-dry Chenin Blanc from the Loire (e.g., Sauternes) or South Africa has hints of ripe pears, honey and smoke, all of which are natural with ham.</p>	<p>♦ <b>FAT</b></p> <p>Prosciutto is marbled with fat, which melts on the tongue. Lamb chops, much of which hail from Italy's Emilia-Romagna region, just like Prosciutto di Parma—offers both cleansing bubbles as well as gentle tannins. Tannins can lessen the richness, while fat mellows tannins' astringency.</p>	<p>♦ <b>NUTTINESS</b></p> <p>A sweet, creamy nuttiness permeates most prosciuttos, especially Prosciutto di Parma, whose pigs are fed the whey from Parmigiano-Reggiano production. Foulano from Collio in the northeast Italian region of Friuli-Venezia Giulia, which is the home of Prosciutto di San Daniele, is full-bodied and offers prominent nutty notes.</p>	<p>♦ <b>FUNK</b></p> <p>An appealingly gamy aroma is a sign of great prosciutto. Malbec from Cahors in Southwest France features similar aromas of vintage leather and undertones, along with ripe black fruit and spice. Try it with an antipasto plate of prosciutto, soft blue cheese and long-aged Gouda.</p>
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18 | WINE ENTHUSIAST | APRIL 2019

## Tastes of the ITALIAN SOUTH

Traverse the regions through these unique local dishes.

AS difficult, and incorrect, as it may be to address Italian cuisine as a whole, it's true that simplistic, rustic fare can be found all over. In the mountainous south of Italy, this means meals inspired by ingredients that thrive in a range of geographies. From turquoise shores with a plethora of seafood to grain fields atop sunbaked plateaus and seasonal-herb-dotted mountains, the food of the south is as vibrant and varied as its scenery.

The regions of Campania, Puglia, Calabria and Basilicata each have their own unique culinary story, and no single dish can speak for an entire locale. And as varied as the narratives may be from one region to the next, so too is the diversity from town to town.

What unites them is the intent of the food: to highlight the best local ingredients and satisfy both body and soul.

BY ALEXANDER PEARTREE  
PHOTOS BY MORGAN IONE YEAGER  
STYLING BY JUDY HAUBERT

WINEPAGE.COM | 21

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**Cavatelli with Tomato & Wild Mint Pesto**

Mention Campanian cuisine and many might envision Neapolitan-style pizza. However, the region extends beyond the well-known city into the foothills and peaks of the Apennines. This dish from Ispica highlights the fare of interior Campania and traditionally accentuates the *puleggio* herbs that grows wild in the mountains. Statewide, you'll use mint as a substitute (the wilder, the better).

*Adapted from Food of the Italian South (Clarkson Potter, 2019), Katie Parle*

**Wine Pairing**  
From central Campania's many volcanic wine-producing areas, *La Stivella's Piedrosso* from Campi Flegrei is a savory, medium-bodied red that will hold up well alongside this dish. Its supple tannins and tangy acidity match well with the tomatoes, while delicate herbal and fresh mineral nuances echo the mint and basil.

■ For a recipe from *Basilicata*, please visit [winemag.com/aucentitaly](http://winemag.com/aucentitaly)

- 4 garlic cloves
- Pinch of salt, plus more to season
- 1½ cups loose-packed mint
- 1½ cups loose-packed basil or parsley, plus more for garnish
- 7 tablespoons extra-virgin olive oil
- 1 teaspoon red pepper flakes
- 1 can (12-ounce) whole tomatoes, crushed by hand
- 1 cup Roma or other plum tomatoes, halved
- 1 pound cavatelli
- Chile oil (optional)

Warm 4 tablespoons olive oil in large pan over medium heat. When oil begins to shimmer, add pesto. Cook, stirring frequently, until hot. Add red pepper flakes, and cook until fragrant, about 30 seconds. Add tomatoes, and season with salt, to taste. Simmer until tomatoes begin to fall apart and sauce thickens, about 25 minutes. Meanwhile, bring large pot of heavily salted water to boil. Cook cavatelli for about 2 minutes less than package indicates. Reserve 1 cup of pasta water, and drain cavatelli. Add cavatelli to sauce, and mix well. Adjust sauce's consistency with reserved pasta water, as needed. Cook, stirring occasionally, until sauce clings loosely to pasta, about 1 minute. Season with salt, to taste. Garnish with basil leaves and drizzle with chile oil, if desired. Serves 4-6.

78 | WINE ENTHUSIAST | APRIL 2019

WINEMAG.COM | 77



**Swordfish Involtini**

Surrounded by the Mediterranean, Calabria has a strong relationship with the sea. The cuisine along the 300 miles of turquoise coastline is based heavily on seafood, with the area surrounding the city of Reggio Calabria being particularly renowned for swordfish. Angelo Cupponi, chef at Houston's Roma, created this recipe as an ode to his mother Cupponi says that she often made dishes that were "simple" with pure flavors inspired by the ingredients that were available to her in her native Calabria.

*Courtesy Angelo Cupponi, chef, Roma, Houston*

- 2½ cups unseasoned bread crumbs
- 2 tablespoons cloves
- ½ cup black Calabrese olives, pitted and chopped
- Salt and fresh-ground pepper, to taste
- 1 pound swordfish, skinned into 4-inch thick steaks (10-12 fillets)
- 3 tablespoons extra-virgin olive oil
- ½ small onion, fine chopped
- 1 large tomato, peeled and seeded
- Parsley, fine chopped, for garnish
- Letton, then sliced, for garnish

In mixing bowl, combine bread crumbs, capers and olives. Season with salt and pepper, to taste. Mix well, and let sit until bread crumbs soften. Spread thin layer of bread crumbs mixture on each fillet. Roll and secure with toothpick. Set aside.

In large frying pan, warm olive oil over medium heat. Add onion, and sauté until translucent. Add tomato and cook until liquid has evaporated. Add swordfish rolls to mix. Cook until golden brown, turning rolls gently to cook on all sides. Garnish with parsley and lemon slices. Serve immediately. Serves 4.

**Wine Pairing**  
There's a particular left to swordfish that could overpower some white wines, while it can also be completely overwhelmed by a red. The strawberry-hued mouth of Calabria offer a fine middle ground. Cupponi has found that *Di Rotondo* carry bold red berry flavors balanced by a grip of tannins, which makes it perfect alongside seafood.

74 | WINE ENTHUSIAST | APRIL 2019

WINEMAG.COM | 75

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## Pancotto

Puglia is home to a bread called Pane di Altamura, which is the only Denominazione di Origine Protetta (DOP) for bread. These rustic loaves from the Murgia plateau are made from specific varieties of durum wheat, and their crusts must be at least three millimeters thick. With a constant flow of crusty panes, the resourceful diners have found a delicious alternative to tossing stale loaves: bread soup.

"The ability to use something that is left over and turn it into something that is delicious and soul satisfying is really special," says Chef Nicholas Stefanelli, of Masseria in Washington, D.C. Some versions call for seasonal greens, while others add potatoes for a heartier outcome. This recipe is a stripped-down take that highlights the savory bread.

Courtesy Nicholas Stefanelli, chef/owner, Masseria, Washington, D.C.

- 1 cup extra-virgin olive oil
- 1 clove garlic, sliced
- 1 medium yellow onion, diced
- 1 carrot, diced
- 3 celery stalks, diced
- 1 large tomato, fresh or canned, rough chopped
- 3 quarts chicken stock
- 3-4 thick slices rustic day-old bread, cubed
- Salt and fresh-ground black pepper, to taste
- 1 small bunch parsley, chopped
- ¼ cup grated Pecorino Romano

Warm large pot over medium heat. Add ½ cup olive oil and garlic. Once garlic begins to sizzle, add onion, carrot and celery. Cook vegetables until soft and translucent. Add tomato, and cook for 5 minutes. Add chicken stock, and bring to boil. Add bread, and reduce to simmer. Season with salt and pepper, to taste. Add parsley, and divide among bowls. Top with Pecorino Romano. Serves 4.

### Wine Pairing

No single flavor takes over this dish, so it's best to find a pairing that acts as a complementary backdrop. *Benemerita's Pinot Grigio Chardonnay* is a mild, oaked offering that will integrate with the bread, cheese and saucy broth elements in the soup. It will also highlight the rest of the dish with its delicate, citrus-driven acidity. Serve this medium-bodied white slightly warmer than room temp, at 50-55°F.

72 | WINE ENTHUSIAST | APRIL 2019

WINE MAG.COM | 73



## Spread the LOVE

Here's how to throw a tasty potluck with wines to match.

BY LAYLA SCHLACK  
PHOTOS BY PENNY DE LOS SANTOS  
FOOD AND PROP STYLING BY JUDY HAUBERT

A potluck can be a great way for friends and family to get together without a single host being saddled with a lot of cooking. Everyone brings a favorite dish, a bottle of wine, or both. What can possibly go wrong?

Well, a few things. It turns out, everyone might show up with tortilla chips and guac. Maybe one person makes enough of their dish to feed an army, and you end up with quarts of leftover dip. It's possible that most guests eschew cooking for a stop at the bottle shop, which means that there's not enough food to soak up the wine.

Or, perhaps most tragically, you end up with the right number of appetizers, entrees, desserts and wines, but they don't really go together well. The dishes don't complement each other, the pairings are lackluster. As host, you worry that people aren't having the best meal they could.

We're here to save you from that fate. Use this guide to help facilitate a potluck where everyone has a delicious dinner and gets a chance to express their gastronomic creativity or show off their pairing prowess.

### Pick a Theme

You don't need to have a full-on theme party, but it's a good idea to pick a style of cuisine or a main dish to act as centerpiece. Then, direct guests toward categories for other contributions. This leaves them room to prepare a favorite recipe, yet ensures that the meal will feel cohesive.

YOU	roast a chicken
YOUR GUESTS	bring roasted vegetables, salad, bread, a light-bodied red wine.
YOU	make pulled pork
YOUR GUESTS	pack a picnic with cornbread, coleslaw, pickles, a deep-fried rice.
YOU	prepare a salad loaded with protein and toppings like avocados
YOUR GUESTS	supply chips, dips, jars of soups, sparkling wine.
YOU	make dough balls for personal pizzas, with tomato sauce and mozzarella as a base.
YOUR GUESTS	provide three favors for pizza toppings, plus bubbly or a textural white or orange wine.

110 | WINE ENTHUSIAST | DECEMBER 2018

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## Bottle Service

Chances are, there's someone in your circle who's not a great cook or doesn't have a lot of time on their hands. "Bring your favorite bottle of wine," it always a handy directive. Also, it can often serve as a conversation starter. What makes this bottle special to you? How did you discover it?

As with the food, though, it's your duty as host to make sure that there's enough wine for everyone, and that it will complement the meal.

Chia McCray is a certified sommelier and hospitality professional who organizes a series of wine pairing dinners called The Communion. She has a few food-friendly suggestions to help keep guests happy.

"Garnish is my go-to grape for hors d'oeuvres," she says. "It can handle all the flavors at the same time and still remain elegant. It also goes well with fish, rare cuts of beef, turkey or steak, or tuna tartare."

### GARNY SUGGESTIONS

- Pinot Noir 2015 (Sommelier)
- Merlot 2016 (Sommelier)

On the lighter side, "Everyone loves sparkling wine. You can't go wrong with Champagne," or other traditional method sparkling wines, McCray says. "Food dishes go well with bubbles, too."

### SPARKLING SUGGESTIONS

- Brut 2015 (Sommelier)
- Brut 2016 (Sommelier)



## Crowd Control

Avoid the temptation to turn your home into the school gymnasium or church basement of your youth. The ideal number of guests is 10-12. There will be enough food for everyone, even if couples bring a shared dish. Plus, not everyone has to cook, and no one has to make a huge quantity.

## Be Prepared

Yes, this is a joint effort, but as the host, you have some responsibility to make sure that everyone is fed. This includes having alternate options to suit any guests with restrictions, as well as backup food in case there's not enough. Leslie Cyl, author of the cookbook *Food With Friends*, likes to have bought items to cover her bases.

"I'm a connoisseur of dainties having the little nibbling of cheese," she says. The small cheese ends and samples are an affordable way to stock your fridge, and they allow you to put together a cheese plate at a moment's notice.

In addition to the recipe to the right, Cyl recommends Marcona almonds, hummus dressed up with a swirl of good olive oil, or a dollop of good feta on a cheese platter. These can add a feeling of fanciness without a whole lot of prep.

She also advises to have ingredients on hand so that you can't get together a big, meaty meal or salad. Sometimes, people get busy and can't bring their dishes, but this can work out a meal so that everyone leaves satisfied. And if you don't need it, you've now taken care of lunch for a few days.



### WARM OLIVES

Courtesy Leslie Cyl, author, *Food With Friends* (Clarkson Potter, 2016)

In small saucepan, combine 1 cup Castelvetrano olives, 1/2 cup Marcona almonds, 2 smashed clove garlic, 1 wide strip lemon zest, 2 tablespoons olive oil, 1/2 teaspoon dried oregano, 1/2 teaspoon pepper flakes, and fine sea salt and black pepper to taste. Cook over medium heat for about 5 minutes to heat through. Toss and serve immediately in shallow bowl. Makes 1/2 cup.

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124 | WINE ENTHUSIAST | DECEMBER 2018



26 | WINE ENTHUSIAST | DECEMBER 2018



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102 • THE NEW YORK TIMES MAGAZINE SEPTEMBER 22, 2017

## WEEKEND COOKING

### Savory Meals in a Flash

Makeshift meals like the below fit into the busy weekend schedule and are easy to make.

**PREPARE COOKED CHICKEN**

1. Preheat oven to 375°F. In a large bowl, combine 1/2 cup olive oil, 1/2 cup soy sauce, 1/2 cup honey, 1/2 cup brown sugar, 1/2 cup Dijon mustard, 1/2 cup Worcestershire sauce, 1/2 cup ketchup, 1/2 cup vinegar, 1/2 cup garlic powder, 1/2 cup onion powder, 1/2 cup salt, and 1/2 cup black pepper. Mix well.

2. Cut 1/2 lb. of boneless, skinless chicken thighs into 1-inch cubes. Place in a large bowl. Pour the marinade over the chicken. Mix well. Cover and refrigerate for 2 hours.

3. Preheat a grill to medium-high heat. Grill the chicken for 10 minutes, turning once. Remove from the grill and let rest for 5 minutes. Serve with rice and vegetables.

**PREPARE COOKED TENDERLOIN**

1. Preheat oven to 375°F. In a large bowl, combine 1/2 cup olive oil, 1/2 cup soy sauce, 1/2 cup honey, 1/2 cup brown sugar, 1/2 cup Dijon mustard, 1/2 cup Worcestershire sauce, 1/2 cup ketchup, 1/2 cup vinegar, 1/2 cup garlic powder, 1/2 cup onion powder, 1/2 cup salt, and 1/2 cup black pepper. Mix well.

2. Cut 1/2 lb. of boneless, skinless chicken tenderloins into 1-inch cubes. Place in a large bowl. Pour the marinade over the chicken. Mix well. Cover and refrigerate for 2 hours.

3. Preheat a grill to medium-high heat. Grill the chicken for 10 minutes, turning once. Remove from the grill and let rest for 5 minutes. Serve with rice and vegetables.

## The New Grilling Essentials

SEVEN GRILLING EXPERTS SHARE THEIR TIPS ON TAMING THE FLAME

**O**h happy, smoky, bring-out-the-sterk-fongs, never-leave-us-backyard day: Grilling season is here again. And though we love all the familiar rituals and simple pleasures of cooking outside, we're always open to learning a few new good tricks. Like how to grill a better burger—by keeping the meat flat off the grate. Or how a bit of garlic charcoal heat (and a bunch of compound butters and homemade chili sauce) can bring a seafood tower to new heights.

"Grilling is convivial," notes Ed Fraumender of New York's Ed & the Wolf. "There's something about this act of coming together over an open flame that just says, 'Welcome.'"

Fraumender throws together a casually brilliant, crowd-pleasing open-faced assemblage of pickled peaches and plums with burrata and sausage on top of homemade flatbread. It's a reminder that cooking with fire isn't just about big cuts of meat (though we've got ideas for that too) or who's got the bigger flames. Fraumender's dish is subtle, smoky, sweet, and tart. And like the rest of these inspired takes on summer grilling, it's exactly what we want to be cooking and eating right now.

Photographs by MICHAEL TUREK

## THE "GRILL EVERYTHING BUT THE BURGER" BRISKET BURGER

For a more flavorful cookout classic, put the patty in a pan

**SERVES 4**  
**COOK TIME: 20 MINUTES**

2 lb. beef brisket, ground (ask your butcher for deckle)  
Kosher salt and freshly ground black pepper, to taste

2 medium red onions, sliced 1/2" thick  
1 medium yellow onion, sliced 1/2" thick  
3 slices cheddar cheese  
4 burger buns, halved  
3 hearts of romaine, halved lengthwise  
whole dill pickles, sliced 1/4" thick  
2 heirloom tomatoes, cornd and sliced 1/4" thick  
Ketchup, mayonnaise, and mustard, for serving

Build a medium heat fire in a charcoal grill, or heat a gas grill to medium. (Alternatively, heat a cast-iron grill pan over medium-high.) Form meat into 4 patties; season with salt and pepper. Heat a 12" cast-iron skillet on grill; place patties in skillet and top with onion slices. Cover with grill lid and cook 3-4 minutes. Flip patties, rolling them on top of onion slices, and cook 2 minutes more. Top with cheese and cook until cheese is melted, 1-2 minutes; keep warm. Working in batches, grill buns, lettuce, pickles, and tomatoes, turning once, until charred, 2 minutes for buns, 3-4 minutes for tomatoes, and 5-7 minutes for pickles and tomatoes. Divide patties, vegetables, and condiments between buns.

**Wine Pairings**

"It's a really exciting time to enjoy American wines," says sommelier **Vina Mazzei**, director of wine at Austin's wine-focused La V restaurant. "Wine drinkers are stepping out of their comfort zone, making much more balanced, less manipulated wines." She asked Mazzei, widely recognized for her command of American and international wines, to recommend pairings—mostly wine, but some beer and cocktails, too—for these new grilling essentials. For the burger, she suggests a 2012 Luca "holica" Carignano, 1500. (Name card, from Mendocino County, California, a light red that will let the brisket's flavor shine.)

## YOGURT-MARINATED CHICKEN SHAWARMA

This underused marinade ingredient adds tang as it tenderizes

**Certain types of dairy, particularly buttermilk and yogurt, have just the right amount of acid to gently break down meat's tougher fibers when added to marinades. "But the real reason I love yogurt is that it has a mild amount of sugar," says James Beard Award-winning chef Ana Sortun, who runs the beloved Mediterranean restaurant Ottolenghi in Cambridge, Massachusetts. "It enhances the flavor of the meat, with just a little sweetness, but isn't burnt on the grill." Papaya, pineapple, grapefruit, and ground onion are other underused marinade ingredients that will simultaneously tenderize and add flavor.**

**SERVES 4**  
**COOK TIME: 30 MINUTES**  
**1 HOUR MARINATING**

2 lb. boneless, skinless chicken thighs, cut into 1" cubes  
1/2 cup full-fat Greek yogurt  
2 tsp. olive oil  
1 tbsp. freshly ground black pepper, plus more to taste

1 tsp. ground allspice  
1 1/2 tsp. ground coriander  
1/2 tsp. ground cumin  
1 tsp. cinnamon  
1 tsp. kosher salt, plus more to taste  
8 cloves garlic, minced  
1 small white onion, grated  
Sewers, for grilling  
4 pitas  
1/2 cup fresh lemon juice  
1/2 cup fresh lemon juice  
1/2 cup minced cucumber  
1/2 cup fresh, drained  
chopped spinach  
2 cups minced fresh mint  
2 cups minced fresh parsley  
1/2 cup dried mint  
1/2 cup fresh, outer layers discarded, cornd and finely chopped  
Sumac, for garnish

1. Combine chicken, 1/2 cup yogurt, 1/2 cup oil, 1 1/2 tsp. pepper, the allspice, coriander, cumin, cinnamon, 1 tsp. salt, 1/2 of the garlic, and the onion in a bowl; cover and refrigerate 1 hour or until ready to use.

2. Build a medium-hot fire in a charcoal grill, or heat a gas grill to medium. (Alternatively, heat a cast-iron grill pan over medium-high.) Thread chicken on skewers, discarding marinade; season with salt and pepper. Grill chicken, turning as needed, until charred and almost cooked through, about 10 minutes; remove from grill. Place pitas on grill and top with skewers; grill until pita is slightly charred and chicken is cooked through, 8-10 minutes more. Transfer pita to a cutting board and let chicken skewers rest on top for 10 minutes. Meanwhile, combine remaining garlic and the lemon juice in a bowl; let sit for 10 minutes. Whisk in remaining yogurt and oil, the cucumber, spinach, fresh and dried herbs, fennel, salt, and pepper. Garnish shawarma with sumac and serve with yogurt sauce.

**Look up the flavor of this dish by mixing chicken skewers on grilled pita during the final stages of cooking.**

**The chef notes of the 2012 Hermann & Werner Dry Riesling G39; Hermann & Werner, 607-243-7970, from Finger Lakes, New York, complement the tanginess of the yogurt.**

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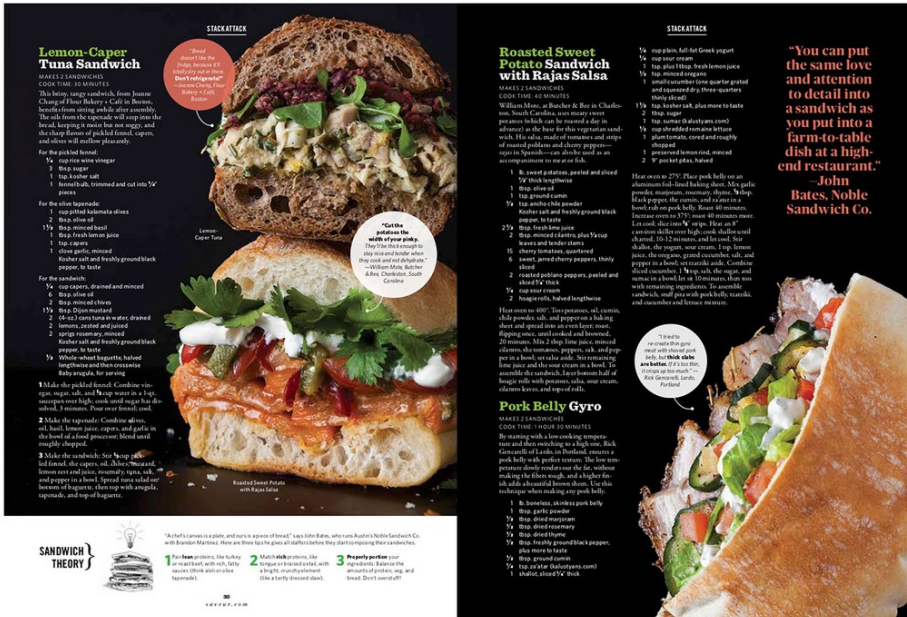


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**Strawberry-Rhubarb Hand Pies**  
MAKES 7 PIES  
COOK TIME: ABOUT 2 1/2 HOURS

For these portable fruit pies, Georgia-based chef-restaurateur Hugh Johnson uses rice wine vinegar to make the flavor pop. He prefers it over other vinegars because it has a touch of sweetness that matches well with strawberries.

**For the dough:**  
2 cups flour, plus more for dusting  
1 tsp. sugar  
1 tsp. kosher salt  
16 tsp. unsalted butter, cubed and chilled  
2 tsp. whole milk  
2 eggs

**For the filling:**  
1 tsp. unsalted butter  
5 oz. strawberries, hulled and roughly chopped  
2 oz. rhubarb, peeled and roughly chopped  
3 tsp. sugar

1/2 tsp. rice vinegar  
1/4 tsp. freshly ground black pepper  
1/4 tsp. fresh lemon juice  
Pinch kosher salt

1 Make the dough: Whisk flour, sugar, and salt in a bowl. Using a dough blender, two forks, or your fingers, cut butter into flour mixture, forming pea-size crumbles. Whisk milk and 1 egg in a separate bowl and add to flour mixture; work dough until smooth but with visible flecks of butter. (Alternatively, pulse ingredients in a food processor.) Flatten dough into a disk and wrap in plastic wrap; chill at least 1 hour before using.

2 Make the filling: Melt butter in a 2-qt. saucepan over medium. Cook strawberries and rhubarb until soft and jamlike, 4-8 minutes. Stir in sugar, vinegar, pepper, lemon juice, and salt; cook 3 minutes more. Let cool to room temperature, and then cover and chill at least 30 minutes before using.

3 Assemble and bake pies: On a lightly floured surface, roll dough 1/4" thick. Trim edges to make a 10 1/2" rectangle. Cut dough into six 4"x5" rectangles; gather dough scraps, re-roll, and cut one more rectangle. Place 2 tsp. filling in center of each rectangle. Whisk remaining egg in a bowl and brush edges of rectangles; fold one short side of dough over the other, enclosing the filling. Crimp edges using a fork. Transfer pies to parchment paper-lined baking sheet and chill 20 minutes. Cover and chill remaining beaten egg.

4 Heat oven to 400°. Using a fork, prick tops of pies; brush tops with the remaining beaten egg. Bake pies until golden, about 20 minutes; let cool slightly before serving.

When making this scrumptious, butter-rich pastry, keep all the ingredients cold and handle the dough as little as possible.

**Storage Wars**  
The high water content and thin parchment skin of strawberries aren't great for their juicy life, but this makes them more susceptible to going bad quickly. Damp conditions are the enemy of freshness here. So don't touch strawberries until you're ready to use them. And, to keep off spiders, line a cooler or shallow dish with paper towels and store strawberries in a single layer, uncovered. That will keep the delicate fruit dry and allow you to breathe around them.

46  
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**ELEGANT JELLIES ARE A SNACKABLE, STORABLE FORM OF SPRING'S FRESHEST FRUIT**

The leftover sugar for this and the fruit is delicious sprinkled on tropical fruits like mango, kiwifruit.

**Rhubarb-Strawberry Pâté de Fruit Rolled in Clément Créele Shrub Sugar**  
MAKES 8 SQUARES, PLUS OVERNIGHT RESTING  
COOK TIME: ABOUT 1 1/2 HOURS, PLUS OVERNIGHT RESTING

Instead of plain sugar, Willem Westerm of San Francisco's Craftman and Wives Flavors demerara sugar with Clément Créele Shrub, a spiced liqueur made of aged and white Agricole rum with bitter orange peel. It adds a clean, bright flavor to the glistening topping.

1/2 cup demerara sugar  
1 vanilla bean, split lengthwise, seeds scraped and reserved  
1 oz. Clément Créele Shrub or Cointreau (optional, see note)  
1 tsp. canola oil, for greasing  
12 oz. rhubarb, trimmed, roughly chopped  
3 cups granulated sugar  
1/2 cup light corn syrup  
2 1/2 tsp. yellow apple pectin (Desserts.com)  
3 tsp. fresh lemon juice  
1 Heat oven to 200°. Stir demerara sugar and vanilla seeds in a bowl; sprinkle with

Shrub and toss to combine. Spread sugar evenly on a parchment paper-lined baking sheet; bake with the oven door ajar until dried, about 30 minutes. Let sugar cool and then crumble.

2 Grate a 9 1/2" parchment paper-lined baking dish with oil; set aside. Cook vanilla bean, rhubarb, and 1 cup granulated sugar in a 6-qt. saucepan over medium-high until rhubarb has broken down, 8-10 minutes. Let cool and discard vanilla bean; transfer mixture to a blender. Add strawberries and corn syrup and puree until smooth; return mixture to pan and

boil. Whisk 3 tsp. granulated sugar and the pectin in a bowl; sprinkle over fruit mixture and stir until sugar has dissolved, 1-2 minutes. Add remaining granulated sugar in three batches; cook, stirring well after each addition, until sugar has dissolved and mixture has thickened, about 5 minutes, or until an instant-read thermometer reads 179°. Stir in lemon juice and pour mixture into prepared pan; let sit at room temperature until set, about 6 hours. Cut pâté de fruit into 1" square; coat in reserved demerara Shrub sugar. Store in an airtight container at room temperature for up to 1 month.

47  
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**BIG NIGHT IN**

**A roasty, toasty, creamy, meaty, crowd-pleasing late-winter feast**

PHOTOGRAPH BY BILL PHELPS

**KIDNEY-GLAZED CORNISH GAME HEN WITH BACON**  
Roasting hens on the slow-roast barbecue comes out as top slow-roast cooking once you try it. The perfect balance between the tender, moist, and juicy skin and the crisp, salty bacon is a perfect match. (See page 18 for recipe.)

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**CREAMED SWISS CHARD WITH GORGONZOLA, RYE BREAD CRUMBS, AND WALNUTS (LEFT)**  
The chard is wilted and coated in a creamy sauce, topped with crumbled cheese and nuts.

**WILD RICE WITH DRIED CHERRIES (RIGHT)**  
The rice is cooked in a large pot of boiling water, then drained and steamed in a dry saucpan to produce perfectly separated rice grains.

## KUMQUAT-GLAZED CORNISH GAME HENS WITH BACON

Serve with a side of sweet potato puree and a small salad.

- 1 1/2-lb Cornish game hens
- 1 cup kosher salt
- 1 cup honey
- 1 cup kumquats, halved
- 1 cup whole milk
- 1 cup heavy cream
- 1/2 cup Gorgonzola cheese, crumbled
- 1/2 cup rye bread crumbs
- 1/2 cup walnuts, finely chopped

Heat oven to 475°. Season cavities and outside of hens with salt and pepper. Stuff hens and sauté onion and garlic in butter until golden. Add kumquats and honey. Bake for 15 minutes. Remove from heat. Crumble half the Gorgonzola into pan. Stir in cream and milk. Add honey and kumquats. Top remaining butter, the pumpernickel, and walnuts in a bowl. Sprinkle mixture over hens. Bake until the chicken is bubbling and pumpernickel is crisp, about 30 minutes.

## WILD RICE WITH DRIED CHERRIES

Serve with a side of sweet potato puree and a small salad.

- 2 cups wild rice blend (Gardner's)
- 1 cup dried cherries
- 1 cup whole milk
- 1 cup heavy cream
- 1/2 cup Gorgonzola cheese, crumbled
- 1/2 cup rye bread crumbs
- 1/2 cup walnuts, finely chopped

Purport Gorgonzola adds depth to this creamy side dish, while the bread crumbs and walnuts offer a delicious crunch.

## STANDING RIB ROAST WITH BLACK CURRANT PORT GLAZE

Serve with a side of sweet potato puree and a small salad.

- 1 12-lb standing rib roast
- 1 cup black currant port
- 1 cup red wine vinegar
- 1/2 cup honey
- 1/2 cup black currant
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We prefer to leave the bones for this impressive roast on the bone, or exposed, for ease of carving. The extra fat keeps the meat moist. It will also save money if you buy a whole hog.

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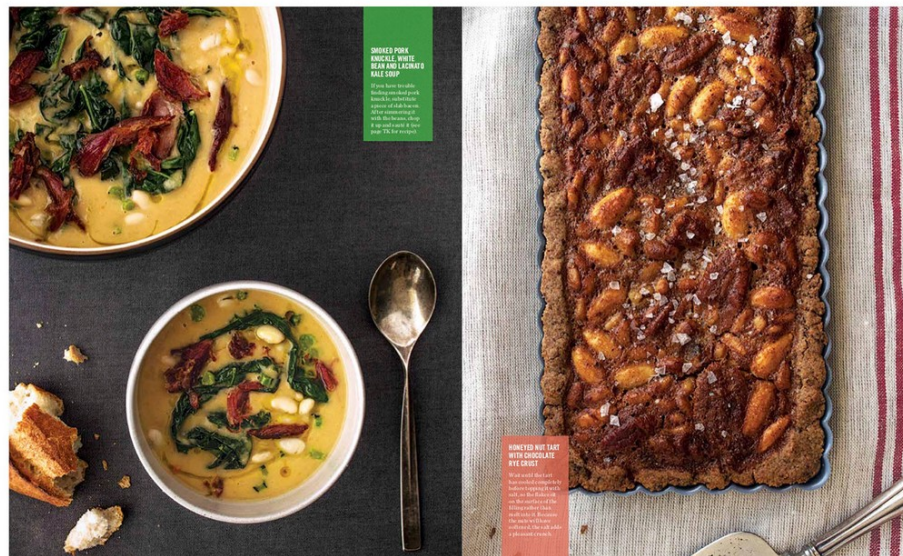


**MICRO CRESS WITH ROASTED RUTABAGA**  
The cress is wilted and coated in a creamy sauce, topped with crumbled cheese and nuts.

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## A detailed still life photograph showcasing a variety of Italian appetizers. In the foreground, a silver oval platter holds several golden-brown, round fried arancini. To its right, a white plate displays triangular focaccia bread topped with sliced olives and cherry tomatoes. Behind these, a wooden board is laden with cured meats like salami and prosciutto, along with a wedge of cheese and clusters of green grapes. A small glass of red wine sits nearby. In the lower left, another plate features two more fried items, possibly fritto misto, accompanied by a fork. The background includes a glass of red wine with an orange slice garnish and a bowl of green grapes. The entire scene is set against a light-colored, textured surface, creating a warm and inviting atmosphere.

## A man with a beard and dark hair, wearing a white tank top, stands in a vineyard. He is holding a white plastic basket filled with green grapes. The background is filled with lush green grapevines under a clear blue sky. In the foreground, there is a large pile of harvested green grapes.

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high). Remove chicken from marinade and pat dry using paper towels. Place 1 piece chicken skin-side down on a work surface. Rub flesh side of chicken with half the fennel seeds and garlic paste, salt, and pepper. Lay half the pancetta, overlapping slightly, over top. Working from one long side, roll chicken into a tight package and tie with 3 or 4 pieces of kitchen twine. Repeat with remaining pieces of chicken, fennel seeds, salt, pepper, and pancetta. Season outside of chicken with salt and pepper, and grill, turning as needed, until skin is crisp and slightly charred, 8–10 minutes. Place chicken over potatoes; roast until potatoes are tender and chicken is cooked through, or an instant-read thermometer inserted into the thickest part of the chicken reads 160°, 30–35 minutes. Let chicken rest 5 minutes. Remove twine and serve over potatoes. **16** chicken, 16 potatoes, 16 cups sauce

(Olivia Scolaro)

12 oz. (about 40) Castelvetrano olives

(wholefoods.com)  
3 oz. ground beef  
2 oz. ground pork  
2 tbsp. grated parmesan  
¾ tsp. freshly grated nutmeg  
1 egg yolk plus 1 whole egg

Finely grated zest of 1 lemon  
Kosher salt and freshly ground black  
pepper, to taste  
1 cup whole milk  
3 cups bread crumbs  
cup flour  
Canola oil, for frying



# THE GREAT BRITISH PIE

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## BISCUITS WITH PANCETTA, COLLARD GREENS, MARBLED EGGS, AND ESPRESSO AIOLI

**SERVES 4**  
Alex Calton of Los Angeles's cabob Eggbar joyfully endures pancetta for the sandwich, using right slices of it on top of the poached marbled egg and cooking the collard greens in pancetta fat.

- For the biscuits:**  
3 cups flour  
1 1/2 cups sugar  
2 1/2 cups baking powder  
1 1/2 cups kosher salt  
10 cups unsalted butter, frozen, plus 4 cups melted  
1 1/2 cups honey

- For the toppings:**  
32 thin slices pancetta  
Kosher salt and freshly ground black pepper, to taste  
32 oz. collard greens, trimmed, and roughly

## UPGRADE

- cheesed**  
1/2 small Vidalia onion, thinly sliced  
1/2 cup chicken stock  
1 cup Dijon mustard  
1 cup garlic, mashed into a paste  
1 egg yolk  
1/2 cup tahini oil  
1/2 cup espresso

- For the eggs:**  
4 eggs  
4 cups unsalted butter  
8 eggs  
4 cups finely chopped chives  
Kosher salt, to taste

**1** Make the biscuits: Heat oven to 400°. Whisk flour, sugar, baking powder, and salt in a bowl. Using the coarse side of a box grater, grate frozen butter into four measures into a combine. Add buttermilk and using your hands, grate into ingredients until a soft dough forms. Transfer dough to a floured surface; pat into 9" x 17" rectangle, about 2". Roll. Using a

**18-20 minutes.** Set stacked ham and honey in a bowl, broil over hot biscuits. Remove biscuits to oven and cook until golden, 3 minutes more.

**2** Make the espresso: Whisk pancetta in a single layer on 2 baking sheets. Bake until crisp, 5-7 minutes. Pour fat from pan into a 1/2-cup oil. Bring large pot of salted water to a boil. Cook collard until tender, 4-6 minutes. Drain. Heat olive oil over medium-high, cook onion and garlic, 4-6 minutes. Add collard, stock, salt, and pepper; simmer until stock has evaporated, 10-12 minutes. Whisk Dijon, garlic, salt, and butter in a bowl, while whisking, slowly drizzle in oil, and then espresso, until sauce is emulsified.

**3** Cook the eggs: Melt 1/2 cup butter over medium heat in an 8" skillet; crack 2 eggs into skillet and broil the yolks. Using the spatula of a large metal rubber spatula, gently and

polks into whites, making a flat omelet and taking care not to overcook the eggs. Cook until brown, 1-2 minutes. Add 1 cup chives and salt. Fold omelet into quarters; transfer to a plate, and keep warm. Repeat with remaining ingredients to make 4 omelets. To assemble, slice biscuits in half, spread each side with cold and drizzle collard, omelets, and pancetta between biscuits.

Turn to page 74 to find Alex Calton's technique for marbled eggs.



## COUNTRY HAM AND RED EYE GRAVY

**MAKES 1 DOZEN**

A golden-brown top of omelette, ham, and honey Southern omelets, this savory omelette-dough sandwich with salty country ham gravy was adapted from a recipe by Chef Erik Rupp of High House and Market in Philadelphia.

- 3 cups unsalted butter**  
1 small yellow onion, thinly sliced  
3 cups flat-leaf parsley, finely chopped  
1 cup strongly brewed coffee  
3 cups heavy cream  
7 oz. thinly sliced country ham  
10 cups sharp cheddar  
Kosher salt and freshly ground black pepper, to taste  
4 1/2-cup canisters Pillsbury crescent rolls  
1 egg, lightly beaten  
1 cup grated Pecorino Romano

**1** Add butter to a 2-quart saucepan over medium-high. Cook onion until golden, 8-10 minutes. Stir in flour; cook 2 minutes. Add coffee and cream and simmer to thicken paste and smooth. Remove from heat; simmer over medium until slightly thickened, 2-3 minutes. Roughly chop 1/2 of the ham; stir into gravy with the remaining salt and pepper.

**2** Heat oven to 400°. On a lightly floured surface, roll dough with one short corner of dough at a time, roll dough into a 9" x 12" rectangle. Cut dough lengthwise into six 10" wide strips. Tuck strips, one at a time, by holding ends of strip and twisting dough in opposite directions. Cut one corner of dough around half to make a 2" round pinch dough to seal. Press the end of a round corner of dough under the round, wrap dough around to make 4" round. Tuck and pinch end of dough under danish to prevent unraveling. Transfer danishes to a parchment-lined baking sheet; cover with a damp dishcloth until all danishes are formed. Using your fingers, press and stretch the center of each danish to make a shallow bowl. Brush danishes with egg. Cut out twelve 4" squares of parchment paper; place one square over each danish. Fill with one round ham or pecorino, bake until golden and puffed, 10-12 minutes. Remove paper and cook. Sprinkle 1/2 cup dry ground beef or cheddar, top with remaining ham, and half the pecorino; bake 8 minutes. Gratin with remaining pecorino.



## SOURCE

BY JUDY HAUBERT  
Photograph by Andre Brummeisen

**E**veryone who's ever had a butter cookie knows it's a special treat. But in the French-speaking region of Brittany, a small town in the northwest of France, it's a tradition to make a butter cookie that's not just a treat, but a work of art. The butter cookie is a small, round, golden-brown treat that's made with butter, sugar, and flour. It's a simple recipe, but the result is a delicate, melt-in-your-mouth treat that's been passed down for generations. In Brittany, the butter cookie is a symbol of love and hospitality. It's a treat that's made with care and attention, and it's a treat that's enjoyed by everyone. The butter cookie is a small, round, golden-brown treat that's made with butter, sugar, and flour. It's a simple recipe, but the result is a delicate, melt-in-your-mouth treat that's been passed down for generations. In Brittany, the butter cookie is a symbol of love and hospitality. It's a treat that's made with care and attention, and it's a treat that's enjoyed by everyone.

## Butter Queen

A light-as-air cookie with a century-old French pedigree

BRITISH BAKING 34

NOV 2019 35

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## A detailed still life photograph of various garlic varieties, including white and purple heads, loose cloves, and braided stalks, arranged on a dark surface.

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in the evolutionists' makeup more than a third of the population of our small town.

In the early years at The French Laundry, we prepared bouillabaisse Thanksgiving dinners for guests. Each table received an individual, beautifully roasted turkey. The only requirements for these Rockwellian celebrations were that guests bring a hearty appetite and their own carving set, which I used to use on the turkey. These dinners were filling and fulfilling, and they helped me to understand how our restaurant could take part in the evolutionists' makeup more than a third of the population of our small town.

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BY CHRIS COLIN  
PHOTOGRAPHS BY JOSEPH DE LEO

A top-down view of a spiral-shaped pork sausage on a white plate. The sausage is cooked and has a dark, charred exterior. It is garnished with fresh rosemary sprigs. The plate is white with a dark rim. The background is a light, textured surface.

34



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From left: griddle outdoors of food with roasted tomatoes (see page 69 for recipe); the author and friends (see page 69 for recipe); the author and friends (see page 69 for recipe).

**T**he end of the Swedish island of Öland, off the mainland's southeastern coast in the Baltic Sea, has special powers. So says my gardener friend Ann Johansen, who lives here. "Working you plant just explode," she exclaims. "Everything grows so intensely green and people hardly do that looks like a starburst, it's just beating a drum of thick forest that radiates in all directions. It's an early June morning, and we are gathering vegetables for a lunch feast on the island's Midsummer, a national holiday as important to us Swedes as Independence Day is to Americans, though it seems to go much further back (see "Midsummer's Tale," below).

While Midsummer was traditionally celebrated on the summer solstice, it now takes place anywhere between June 20 and June 25. As far as traditions go, custom levels vary. Some Swedes just head to their abodes or a bar with friends to drink. Others go for a few six-packs and a patch of grass to gather with friends. Others host extravagant parties featuring regional folk dances, vast smorgasbords, and live music that goes on for days.

For this year's Midsummer celebration, I made the five-hour drive from Stockholm to Öland with a friend, Anna Olsson, to meet up with Ann, who's working as a gardener at Capellgården, a crafts school in the island's village of Väckaby. Friends of Ann's from the island will join us too, forming a group of a dozen or so revelers. The school, a renovated farmhouse that usually sits empty for several weeks over the summer, will be the site of our party.

By the time they arrive a team from the garden, it's eight in the morning. The sun has been up for five hours, and our friends are converging in the farmhouse's spacious kitchen. Though it's early, we are all excited and ready to cook. Ann and I put our hands on the counter: tomatoes of fresh mint, eggs, dill, mayonnaise and half-fused, and shallots, then duck eggs, their colors ranging from warm brown to bone white.

Ann, who has the unique distinction of being both a model and a party chef,



**MIDSUMMER'S TALE**  
Sweden, like other Nordic countries, has a long history of celebrating the summer solstice. The tradition of Midsummer is rooted in pre-Christian beliefs and is celebrated with a variety of customs, including bonfires, folk dancing, and feasting. The article continues with a detailed account of the author's experience celebrating Midsummer on the island of Öland, including the preparation of food and the social gathering.

IT'S EIGHT O'CLOCK IN THE MORNING, AND OUR FRIENDS ARE CONVENING IN THE KITCHEN. THOUGH IT'S EARLY, WE ARE ALL EXCITED AND READY TO COOK



fires up a gas stove to boil a half-dozen worth of new potatoes with sprigs of dill, while Nina Lundberg, a visual artist who, along with her husband, Pelle Lundberg, runs a bed and breakfast in the village, prepares a traditional golden-colored Västerbotten cheese pie. As she pulls it from the oven, its steaming cream-and-egg-crusted filling fanned by a browned, buttery crust, the kitchen is filled with a bewitching, nutty aroma. Meanwhile, Pelle, in deference to the vegetables in our midst, fires up a fresh lentil salad tossed with cherry tomatoes he's sautéed in butter and olive oil with shallots, onions, and dill until they're nearly done. Pelle has already cooked the school's wood-burning pizza oven to make a rough country bread. And while Anna tackles the duck eggs, boiling, chopping, and dicing them in homemade butter, she focuses on her produce, composing an enormous salad of lettuce, raw asparagus, and sunflower seeds that she dresses with dill, olive oil, and lemon juice.

As everyone else is occupied with the cooking, I decide to make some aquavit, Sweden's most beloved liqueur (see "The Spirit of Midsummer," page 65). I pour vodka into bottles packed with aromatic—lemon verbena, dill, fennel, and lemon peel—and place them in the refrigerator to chill. I know that in a few days the spirit will be wonderfully infused with their flavors.

Since it is virtually unthinkable to undertake a traditional Midsummer feast without fish—the backbone of Swedish eat-

Pickled herring scattered with minced red onion and dill (see page 69 for recipe). Facing page, from left: author and friends (see page 69 for recipe); the author and friends (see page 69 for recipe).

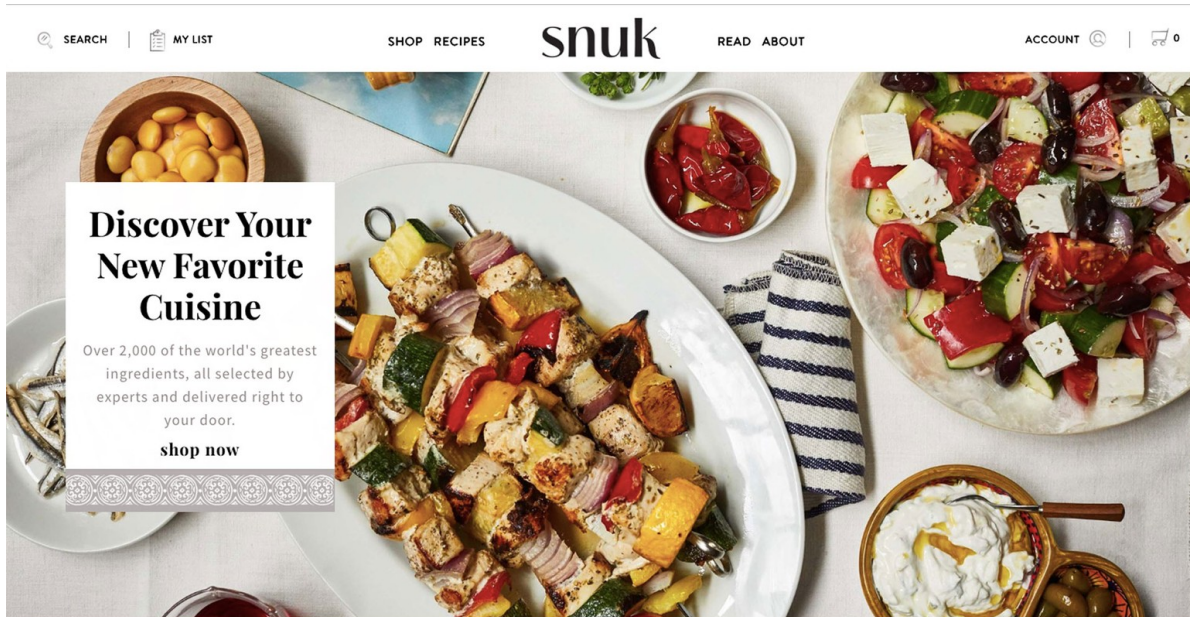


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